

OPEN  
6AM-8PM

# CHOIS

7 E. ASPEN  
774-3482

Good Morning Join Us For Breakfast

## Eggs & Omelettes

Served with Jelly, Syrup, Hash Browns and Toast

HAM, BACON, SAUSAGE or MEAT PATTIE & TWO EGGS.....	1.95
BREAKFAST STEAK or PORK CHOP & TWO EGGS.....	2.55
MUSHROOM OMELETTE.....	1.95
CHEESE OMELETTE.....	1.95
DENVER OMELETTE.....	1.95
GREEN CHILI OMELETTE.....	1.95
HAM OMELETTE.....	1.95
BACON OMELETTE.....	1.95
VEGETARIAN OMELETTE.....	2.55
COMBINATION OMELETTE.....	2.55
with cheese an additional .25	
TWO EGGS, HASH BROWNS & TOAST.....	1.50
ONE EGG, HASH BROWNS & TOAST.....	1.40

## Hot Cakes

THREE HOT CAKES.....	1.10
TWO HOT CAKES.....	.95
ONE HOT CAKE.....	.80
served with butter and maple syrup	

## Chef's Specials

TWO HOT CAKES, ONE EGG, TWO SLICES BACON OR TWO SAUSAGES.....	1.75
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## Sandwiches

Served with potato chips

CLUB SANDWICH (TURKEY, BACON, CHEESE, LETTUCE & TOMATO).....	1.95
GRILLED HAM & CHEESE.....	1.75
COLD TURKEY.....	1.75
HAM & EGGS.....	1.75
HAM & CHEESE.....	1.75
BACON, LETTUCE & TOMATO.....	1.75
FRIED EGGS.....	1.05
TUNA SALAD.....	1.75
TUNA MELT.....	1.95
GRILLED BURGERS.....	1.50

## Burgers

HAMBURGER DELUXE.....	1.65
CHEESEBURGER DELUXE.....	2.00
BACON BURGER.....	2.55
PATTIE MELT.....	2.65
CHOI BURGER.....	2.65

## Juices

ORANGE JUICE.....	.55
GRAPEFRUIT JUICE.....	.55
TOMATO JUICE.....	.55
APPLE JUICE.....	.55
V-8 JUICE.....	.55

## Toast & Rolls

FRENCH TOAST.....	1.00
CINNAMON TOAST.....	1.00
(Sourdough, 12 grain, whole wheat, rye an additional .30)	
TWO SLICES TOAST.....	.60
CINNAMON ROLL.....	.50
ENGLISH MUFFIN.....	.60

## Cereals

VARITY OF COLD CEREALS.....	.65
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## Side Orders

HAM.....	1.25
BACON.....	1.25
TWO SLICES BACON.....	.75
SAUSAGE.....	1.25
ONE EGG.....	.50
TWO EGGS.....	.75
HASH BROWNS.....	.80
BISCUIT & GRAVY.....	.50
BISCUIT.....	.60
BISCUIT GRAVY.....	1.00

## Beverages

FLOATS & SHAKES.....	1.50
MILK.....	1.75
HOT COFFEE.....	.50
HOT TEA.....	.50
HOT CHOCOLATE.....	.50
SANKA.....	.50
ICED TEA.....	.60
MILK.....	.55
CHOCOLATE MILK.....	.60
DIET & SOFT DRINK (one).....	.60
SOFT DRINK (ountain).....	.60

Good Afternoon! Join Us For Lunch!

## Oriental Food

HO TO YO (BEEF, CHICKEN, SHRIMP, HAM OR PORK).....	2.50
Stir fried vegetables (broccoli, bell pepper, onion, carrots, mushrooms) choice of meat with special sauce and steamed rice, dinner roll.	

TERIYAKI BEEF.....	3.00
Choice skirt steak and fresh mushrooms sauteed in butter with teriyaki special sauce and white sauce, steamed rice, dinner roll.	

TERIYAKI (CHICKEN, PORK).....	2.50
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WON TON SOUP.....	2.50
FRIED WON TON.....	2.50
Really chopped meat, shrimp, mushrooms, green onion, tofu, bean sprouts, wrapped in tiny squares of noodle paste fried crisp in vegetable oil.	

FRIED RICE (BEEF, CHICKEN, PORK, HAM OR SHRIMP).....	2.00
Chopped onion, potato, carrots, zucchini and choice of meat.	

EGG ROLL.....	2.00
Steamed rice, gravy, salad and roll.	

SWEET & SOUR PORK/BEEF.....	2.00
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SWEET & SOUR SHRIMP.....	3.50
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## Seafoods

Served with french fries, salad, roll.

FRIED SHRIMP, cocktail sauce.....	2.50
FISH CHIPS, tartar sauce.....	2.00

## Side Orders

FRENCH FRIES.....	.80
ONION RINGS.....	1.00
GRILLED ONION.....	.50
EGG ROLL.....	.50
SLICE TOMATO.....	.50

## Salads

CHEF'S SALAD, a mixed green topped with turkey, ham, cheese, egg and dressing.....	2.00
STUFFED TOMATO with tuna salad.....	2.00
DINNER SALAD.....	1.00

## Lite Lunch

HAMBURGER.....	1.40
CHEESEBURGER.....	1.50
STEAK SANDWICH.....	2.50
CLUB HOUSE.....	2.50
GRILLED GROUND BEEF STEAK.....	2.55
Half pound ground beef, french fries, salad, roll	
TOP SIRLOIN STEAK.....	2.95

## Desserts

Apple roll.....	1.00
Cherry roll.....	1.00
German Chocolate Cake.....	1.50
Ice cream.....	.75

Thank You!



## CHINESE MAIN MENU

### CHUNG SHING Chinese Restaurant

TEL:053-32304

OPEN DAILY:  
12.00-15.00  
18.30-24.00



#### SOUPS



1. WONTON SOUP \_\_\_\_\_
2. VEGETABLE SOUP \_\_\_\_\_
3. CHICKEN CORN SOUP \_\_\_\_\_
4. BEEF SOUP \_\_\_\_\_
5. HOT & SOUR SOUP \_\_\_\_\_
6. SHRIMP SPICY SOUP \_\_\_\_\_



#### BEEF

18. NUTS \_\_\_\_\_
20. MUSHROOM & BAMBOO SHOOT \_\_\_\_\_
21. BEANS SPROUT \_\_\_\_\_
22. GREEN PEPPER \_\_\_\_\_
23. PINEAPPLE \_\_\_\_\_
24. OYSTER SAUCE \_\_\_\_\_
25. HOT GARLIC SAUCE \_\_\_\_\_
26. SZECHUAN \_\_\_\_\_
27. SPICY SAUCE \_\_\_\_\_
28. CURRY \_\_\_\_\_



#### APPETIZERS

7. EGG ROLL \_\_\_\_\_
8. SHRIMP ROLL \_\_\_\_\_
9. ROAST SPARE RIBS \_\_\_\_\_
10. SPARE RIBS WITH SPICY SAUCE \_\_\_\_\_
11. FRIED SHRIMP \_\_\_\_\_
12. SESAME SHRIMP \_\_\_\_\_
13. SWEET & SOUR WONTON \_\_\_\_\_
14. FRIED WONTON WITH HOT  
GARLIC SAUCE \_\_\_\_\_
15. CHICKEN SALAD \_\_\_\_\_
16. BEEF SATE \_\_\_\_\_
17. CHINESE SALAD \_\_\_\_\_



#### CHICKEN

29. SESAME \_\_\_\_\_
30. SWEET & SOUR \_\_\_\_\_
31. NUTS \_\_\_\_\_
32. MUSHROOM & BAMBOO SHOOT \_\_\_\_\_
33. MIXED VEGETABLE \_\_\_\_\_
34. BEANS SPROUT \_\_\_\_\_
35. GREEN PEPPER \_\_\_\_\_
36. PINEAPPLE \_\_\_\_\_
37. HOT GARLIC SAUCE \_\_\_\_\_
38. CURRY \_\_\_\_\_

CHUNG SHING  
Chinese Restaurant



PORK

39. SWEET & SOUR \_\_\_\_\_  
40. NUTS \_\_\_\_\_  
41. MUSHROOM & BAMBOO SHOOT \_\_\_\_\_  
42. MIXED VEGETABLE \_\_\_\_\_  
43. BEANS SPROUT \_\_\_\_\_  
44. GREEN PEPPER \_\_\_\_\_  
45. HOT GARLIC SAUCE \_\_\_\_\_  
46. OYSTER SAUCE \_\_\_\_\_  
47. HOT BEANS SAUCE \_\_\_\_\_  
48. SPICY SAUCE \_\_\_\_\_  
49. LYCHEE \_\_\_\_\_

SEA FOOD



50. SHRIMP SZECHUAN \_\_\_\_\_  
51. SHRIMP WITH GREEN PEPPER \_\_\_\_\_  
52. SHRIMP WITH NUTS \_\_\_\_\_  
53. SHRIMP WITH MUSHROOM  
AND BAMBOO SHOOT \_\_\_\_\_  
54. SHRIMP IN OYSTER SAUCE \_\_\_\_\_  
55. SHRIMP WITH HOT GARLIC SAUCE \_\_\_\_\_  
56. SHRIMP WITH SPICY SAUCE \_\_\_\_\_  
57. FISH WITH HOT GARLIC SAUCE \_\_\_\_\_  
58. FRIED FISH \_\_\_\_\_  
59. SWEET & SOUR FISH \_\_\_\_\_  
60. FRIED CALAMARI \_\_\_\_\_

\*TAKE AWAY LESS 10%  
\*CATERING  
\*BUSINESS LUNCH



DUCK



61. CRISPY DUCK \_\_\_\_\_  
62. ROAST DUCK \_\_\_\_\_  
63. MUSHROOM & BAMBOO SHOOT \_\_\_\_\_  
64. MIXED VEGETABLE \_\_\_\_\_  
65. NUTS \_\_\_\_\_  
66. GREEN PEPPER \_\_\_\_\_  
67. OYSTER SAUCE \_\_\_\_\_  
68. PINEAPPLE \_\_\_\_\_  
69. HOT GARLIC SAUCE \_\_\_\_\_  
70. SPICY SAUCE \_\_\_\_\_

VEGETABLE



71. BEANS SPROUT \_\_\_\_\_  
72. MIXED VEGETABLE \_\_\_\_\_  
73. MUSHROOM & BAMBOO SHOOT \_\_\_\_\_  
74. CABBAGE WITH HOT GARLIC \_\_\_\_\_  
75. MUSHROOM WITH OYSTER SAUCE \_\_\_\_\_

RICE & NOODLE



76. CHICKEN NOODLE \_\_\_\_\_  
77. BEEF NOODLE \_\_\_\_\_  
78. PORK NOODLE \_\_\_\_\_  
79. SHRIMP NOODLE \_\_\_\_\_  
80. DUCK NOODLE \_\_\_\_\_  
81. VEGETABLE NOODLE \_\_\_\_\_  
82. SPECIAL FRIED RICE \_\_\_\_\_  
83. FRIED RICE \_\_\_\_\_  
84. STEAMED RICE \_\_\_\_\_

ALL THE PRICES INCLUDED V.A.T  
10% DISCOUNT

La Cocina



on the plaza  
Old Albuquerque



No. 1 \$1.35  
LENTIL SOUP or TOMATO JUICE  
CHICKEN POT PIE  
RICE or WHIPPED POTATOES  
SALAD - BEVERAGE - DESSERT  
Children's Portion 85¢

No. 2 \$1.00  
CHICKEN POT PIE  
RICE or  
WHIPPED POTATOES  
BEVERAGE-DESSERT

No. 3 \$1.35  
SOUP or TOMATO JUICE  
GERMAN POT ROAST  
with VEGETABLES  
SALAD-BEVERAGE-DESSERT



No. 4 \$1.35  
LENTIL SOUP or TOMATO JUICE  
ITALIAN SPAGHETTI with MEAT SAUCE  
ROMAN CHEESE FRIACHINO  
LA COCINA SALAD - BEVERAGE - DESSERT



No. 5 \$1.25  
LENTIL SOUP OR TOMATO JUICE  
OCEAN PERCH  
SALAD - BEVERAGE - DESSERT

No. 6 \$1.75  
LENTIL SOUP OR TOMATO JUICE  
PAN FRIED STEAK with SAUCE  
FRENCH FRIED POTATOES  
SALAD - BEVERAGE - DESSERT

No. 7 \$1.25  
LENTIL SOUP or TOMATO JUICE  
HAMBURGER STEAK  
(We Grind Premium Beef)  
SALAD - BEVERAGE - DESSERT

No. 8 COLD PLATE \$1.50  
LENTIL SOUP OR TOMATO JUICE  
SLICED BREAST OF TURKEY and  
BAKED SUGAR-CURED HAM  
POTATO SALAD-BEVERAGE-DESSERT

No. 9 \$1.75  
LENTIL SOUP OR TOMATO JUICE  
SPIT-BROILED HALF CHICKEN  
RICE ESPANOL  
SALAD - BEVERAGE - DESSERT

No. 10 \$1.75  
LENTIL SOUP OR TOMATO JUICE  
FRENCH FRIED JUMBO SHRIMP  
COCKTAIL SAUCE  
FRENCH FRIED POTATOES  
SALAD - BEVERAGE - DESSERT

No. 11 \$3.80  
LENTIL SOUP OR TOMATO JUICE  
CHARCOAL BROILED STEAK  
TOP SIRLOIN or FILET MIGNON  
French Fried Potatoes French Fried Onions  
SALAD BEVERAGE DESSERT  
(Served For Two \$3.00)

### COMIDAS MEXICANAS

No. 12 \$1.35  
CALDO DE LENTEJA o JUGO DE TAMATE  
CHILES RELLENOS  
FRIJOLES ARROZ  
TORTILLAS  
GUACAMOLE o ENSALADA VERDE  
PASTEL CON HELADO o SOBETE  
CAFE o TE

No. 14 \$1.35  
CALDO DE LENTEJA o JUGO DE TAMATE  
ARROZ REFritos Y FRIJOLES CON TOSTADA  
ENCHILADA - TACO - TAMA  
TORTILLAS  
GUACAMOLE o ENSALADA VERDE  
PASTEL CON HELADO o SOBETE  
CAFE o TE



No. 15 \$1.35  
CALDO DE LENTEJA o JUGO DE TAMATE  
ENSALADA VERDE  
ENCHILADA con HUEVOS  
POSTRE CAFE o TE



No. 16 \$.75  
ENCHILADA, TACO Y TAMA  
FRIJOLES con TOSTADA  
ARROZ TORTILLAS  
SOBETE o HELADO CAFE o TE



### A La Carte

SOUP	.20	LA COCINA SALAD	.35	LA COCINA DESSERT	.35
TACOS	.75	GUACAMOLE	.35	HOT FUDGE SUNDAE	.25
TAMALES	.75	FRENCH FRIED ONIONS	1.00	ICE CREAM	.20
CHILI VERDE	.55	(Serves Four)		SHERBET	.20
BEANS	.25	Half Portion	.65	MILK	.10









CONGEE RESTAURANT

香濃煲仔菜 • 蠔板類 • 粉麵類 • 甜品  
雞類 • 蔬菜類 • 貝殼類 • 豬肉類 • 海鮮類  
生滾煲仔粥 • 精選點心 • 特別介紹 • 湯類



## 生滾煲仔粥 Rice Congee

明	火	白	粥	01.	Plain Porridge	2.00
肚	元	粥	02.	Pork Stomach Porridge	2.50	
皮	及	粥	03.	Sliced Pork & Preserved Egg Porridge	2.50	
	上	粥	04.	Healthy Vegetarian Porridge	2.50	
	蔬	粥	05.	Pig's Blood Porridge	2.50	
	菜	粥	06.	Fresh Squid with Ginger Sauce Porridge	2.50	
	紅	粥	07.	Pork Liver with Ginger Sauce Porridge	2.50	
	鮮	粥	08.	Sampan Porridge	3.50	
	魷	粥	09.	Dried Scallop & Gingko Nut Porridge	3.50	
	汁	粥	10.	Beef Porridge	3.50	
	汁	粥	11.	Chicken Liver & Blackridge	3.50	
	滑	粥	12.	Pig's Blood with Sliced Fish Porridge	3.50	
	牛	粥	13.	Sliced Fish & Preserved Egg Porridge	3.50	
	生	粥	14.	Sliced Fish & Lettuce Porridge	3.50	
	滑	粥	15.	Beef and Liver Porridge	3.50	
	火	粥	16.	Roast Duck & Meat Ball Porridge	3.50	
	鴨	粥	17.	Liver & Sliced Fish Porridge	3.50	
	牛	粥	18.	Sliced Beef & Fish Porridge	3.50	
	魚	粥	19.	Crab Porridge	3.50	
	鮮	粥	20.	Abalone & Chicken Porridge	4.75	
	鮑	粥	21.	Frog Porridge	4.75	
	魚	粥	22.	Seafood Porridge	4.75	
	雞	粥	23.	Lobster Porridge	4.75	
	螺	粥	24.	Snail & Sliced Fish Porridge	4.75	
	石	粥	25.	Snail & Sliced Chicken Porridge	4.75	
	螺	粥	26.	Snail & Pig's Liver Porridge	4.75	
	雞	粥	27.	Abalone & Frog Porridge	7.75	
	田	粥	28.	Snail & Frog Porridge	7.75	
	螺	粥				

## 精選點心 Dim Sum Special

牛油	酥	29.	Fried Sweet Cruller	0.75
炸	酥	30.	Deep Fried Dough	0.75
素	酥	31.	Fried Bread	1.50
菜	酥	32.	Steamed Bread	1.50
肉	酥	33.	Pan Fried Dumpling	2.00
蝦	酥	34.	Steamed Rice Roll with Beef	2.50
腩	酥	35.	Steamed Rice Roll with Dried Shrimp	2.50
粉	酥	36.	Steamed Rice Roll with Pigs Liver	2.50
油	酥	37.	Scallion Pancake in Hong Kong Style	2.50
酥	酥	38.	Steamed Rice Roll with Fried Cruller	2.75
粉	酥	39.	Steamed Rice Roll with Fresh Shrimp	2.75
海	酥	40.	Small Juicy Bun in Shanghai Style	3.50
菜	酥	41.	Vegetable Spring Roll (5)	2.25
金	酥	42.	Curry Fried Dumpling (5)	2.25
蝦	酥	43.	Gold Coin Dumpling (5)	2.25
金	酥	44.	Fried Jumbo Shrimp (5)	2.25
黃	酥	45.	Crispy Fried Mushroom Dumpling (5)	2.25
香	酥	46.	Crispy Fried Vegetable Dumpling (5)	2.25
素	酥	47.	Crispy Fried Banana & Red Bean Dumpling (5)	2.25
煎	酥	48.	Fried Mushroom & Meat Dumpling (5)	2.25
炸	酥	49.	Steamed Vegetable Dumpling (5)	2.25
魚	酥	50.	Steamed Shrimp Dumpling (5)	2.25
豆	酥	51.	Steamed Red Bean Paste Bun (5)	2.25
金	酥			

## 特別介紹 Special Plates

涼拌海蜇	52.	Cold Jelly Fish	7.95
薑蔥鴨紅	53.	Ducks Blood with Ginger & Scallion	7.95
韭菜鴨紅	54.	Ducks Blood with Chives	7.95
泰式鳳爪	55.	Boneless Chicken Feet with Tailand Sauce	8.95
芝士牛油焗蟹	56.	Baked Crab w. Butter & Cheese	10.95
白飯魚小炒	57.	Sauteed Silver Fish, Dried Squid & Chinese Celery	11.95
X.O. 醬肚尖	58.	Pork Stomach with X.O. Sauce	11.95
錦江豆腐	59.	Assorted Seafood with Fried Bean Curd	13.95
豉油王鵝腸	60.	Goose Intestine with Soy Sauce	16.95
豉椒鵝腸	61.	Goose Intestine with Black Bean Sauce	16.95
白灼鵝腸	62.	Boiled Goose Intestine with Bean Sprouts	16.95
衛城小炒王	63.	Sauteed Dried Squid & Dried Shrimp with Green & Yellow Chives	16.95
薑蔥田雞	64.	Frog with Ginger & Scallion	16.95
韭菜田雞	65.	Frog with Chives	16.95
風沙田雞	66.	Deep Fried Frog with Salt Pepper & Garlic	18.95
紅燒原條大海參	67.	Braised Whole Sea Cucumber	18.95
紅燒蝦子大海參	68.	Braised Shrimp & Sea Cucumber	18.95
衛城原隻大干鮑	69.	House Special Abalone	25.00
衛城紅燒大鮑翅	70.	House Special Abalone with Shark's Fin	35.00

## 湯類 Soup

雞茸粟米羹	71.	Chicken & Corn Soup	4.00
酸辣湯	72.	Hot & Sour Soup	4.00
西湖牛肉羹	73.	West Lake Beef Soup	4.50
什錦冬瓜湯	74.	Subgum Winter Melon Soup	4.50
芥菜豆腐魚頭湯	75.	Mustard Green, Bean Curd & Fish Head Soup	6.95
鹹蛋芥菜肉片湯	76.	Preserved Egg, Mustard Green & Sliced Pork Soup	6.95
八寶魚肚羹	77.	Eight Precious Fish Maw Soup	8.95
勝瓜花規湯	78.	Clam Soup	6.95
海皇羹	79.	Seafood Combination Soup	9.95
嫩東瓜盅	80.		(For 1) 5.00
原盅淮杞燉水魚	81.		(For 1) 5.00
蟹肉雞絲生翅	82.		(For 1) 12.00
紅燒雞絲翅	83.		(For 4-6) 48.00
紅燒蟹肉生翅	84.		(For 4-6) 55.00

生滾煲仔粥  
雞類  
蔬菜類  
精選點心  
特別介紹  
湯類

香濃煲仔菜  
雞類  
蔬菜類  
海鮮類  
甜品

## 雞類 Chicken

左宗雞	H01.~ General Tso's Chicken	7.95
芝麻雞	H02. Sesame Chicken	7.95
蒜仔北菇金針雞	H03. Steamed Chicken with Black Mushroom	8.95
腰果雞丁	H04. Sauteed Chicken with Cashew Nuts	8.95
龍仔金針雲耳菜雞	H05. Steamed Chicken & Frog w. Black Mushroom	16.95
蒜仔菜田雞	H06. Steamed Frog	16.95
蒜香雞	H07. Deep Fried Chicken with Garlic and Scallion Sauce	(Half) 9.00 (Whole) 18.00

## 蔬菜類 Vegetable

上湯蒜子燙時菜	H08. Steamed Chinese Green with Garlic	5.50
清炒時蔬	H09. Sauteed Chinese Vegetable	5.50
南乳炒藕片	H10. Sauteed Lotus Root with Special Bean Paste Sauce	5.50
發財羅漢齋	H11. Assorted Vegetables Buddhist Style	6.95
荷塘豆腐	H12. Steamed Bean Curd with Mixed Vegetables	6.95
清炒什菜	H13. Sauteed Mixed Vegetables	6.95
瑤柱扒瓜甫	H14. Steamed Squash with Dried Scallop	8.95
蒜蓉豆苗	H15. Sauteed Snow Peas Leaf	11.95
腐乳通菜	H16. Sauteed Chinese Seasonal Spinach	(S.P)

## 貝殼類 Shell

豉汁炒花規	H17. Sauteed Clam with Black Bean Sauce	8.95
椒鹽炒石螺	H18.~ Sauteed Snail with Salt Pepper	8.95
上湯石螺	H19. Steamed Snail in Special Sauce	8.95
豉汁炒石螺	H20. Sauteed Snail with Black Bean Sce	8.95
薑蔥炒蟹	H21. Sauteed Crab with Ginger & Scallion	9.95
避風塘炒蟹	H22.~ Spicy Salted with Crab in Special Sauce	9.95
X.O.醬花規	H23.~ Clam w. X.O. Sauce	8.95
薑蔥炒龍蝦	H24. Sauteed Lobster with Ginger & Scallion	13.95
油爆響螺片	H25. Sliced Conch with Ginger & Scallion	14.95
X.O.醬刀規	H26.~ Razor Clam with X.O. Sauce	14.95
豉汁炒刀規	H27. Sauteed Razor Clam with Black Bean Sauce	14.85
韭王炒響螺片	H28. Sauteed Sliced Conch with Chives	15.95
金磚響螺片	H29. Sauteed Sliced Conch with Bean Curd	18.95
象拔蚌兩食	H30. Giant Clam in Two Tastes	(S.P)

## 豬肉類 Pork

京都骨	H31. Pork Chop with Peking Sauce	6.95
甜酸肉	H32. Sweet & Sour Pork	6.95
雲腿北菇扒菜膽	H33. Steamed Chinese Mushroom & Ham with Chinese Vegetable	7.95
鹹魚蒸肉餅	H34. Steamed Minced Pork with Salted Fish	7.95
扒菜煎肉餅	H35. Pan Fried Minced Pork with Salted Fish	7.95
酥炸大腸	H36. Fried Intestine	7.95
鹹酸菜大腸	H37. Pickle Vegetable with Intestine	7.95
大豆芽炒大腸	H38. Soy Bean Sprout with Intestine	7.95
家鄉梅菜扣肉	H39. Preserved Vegetable with Stew Pork	7.95
香煎蓮藕肉餅	H40. Pan Fried Minced Pork & Minced Lotus Root	8.95
臘味小炒	H41. Preserved Meat Delight	8.95

## 牛肉類 Beef

菜遠炒牛肉	H42. Sauteed Beef with Vegetable	7.95
涼瓜炒牛肉	H43. Sauteed Beef with Bitter Melon	7.95
玉樹牛柳	H44. Sauteed Filet Beef with Chinese Broccoli	8.95
黑椒牛仔骨	H45.~ Sauteed Short Rib with Black Pepper	8.95
本樓廚士的	H46. House Special T-Bone Steak	14.95

## 海鮮類 Seafood

金牌蒸魚咀	H47. Steamed Fish Maw with Black Bean Sce	7.95
大頭菜蒸鮑魚	H48. Steamed Grass Carp Fish with Preserved Vegetable	8.95
煎合魚仔	H49. Pan-Fried Butter Fish	8.95
椒鹽腰果鮑魚絲	H50.~ Cashew Nuts and Sliced Squid with Salted Pepper	8.95
椒鹽鮮魷	H51.~ Fried Fresh Squid with Salted Pepper	8.95
魚露蝦	H52. Shrimp with Fish Sauce	8.95
宮庭香滑豆腐	H53. Royal Style with Soft Bean Curd	7.95
白飯魚炒蛋	H54. Pan Fried Egg with Silver Fish	8.95
合桃蝦球	H55. Sauteed Shrimp Ball with Walnut	13.95
油爆帶子	H56. Sauteed Scallop with Ginger & Scallion	13.95
黑椒帶子	H57.~ Sauteed Scallop with Black Pepper	13.95
本樓海鮮滾龍船	H58. House Special Seafood with Pineapple in Boat	15.95
芹香黃鰱球	H59. Eel Kew with Chinese Celery	16.95
勝瓜龍利球	H60. Flounder Kew with Okra	18.95
生煎龍利	H61. Bar-B-Q Flounder	18.95
魚露游水蝦	H62. Live Shrimp with Fish Sauce	(S.P)
白灼游水蝦	H63. Boiled Live Shrimp	(S.P)
豉汁蟹龍躑	H64. Steamed Eel with Black Bean Sauce	(S.P)
清蒸各式游水魚	H65. Steamed Live Fish	(S.P)

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# 香濃煲仔菜 Casserole

家鄉扣肉煲	87.	Stew Pork in Home Style Casserole	7.95
鹹魚雞粒茄子煲	88.	Salted Fish, Chicken & Eggplant in Casserole	7.95
鹹魚雞粒豆腐煲	89.	Salted Fish, Diced Chicken & Bean Curd in Casserole	7.95
涼瓜排骨煲	90.	Bitter Melon & Spare Rib in Casserole	7.95
沙茶牛肉粉麵煲	91.	Sha Cha Beef in Casserole	7.95
節瓜蝦米粉麵煲	92.	Dried Shrimp with Vermicelli in Casserole	7.95
紅燒豆腐煲	93.	Deep Fried Bean Curd in Casserole	7.95
口香滑雞煲	94.	Sizzling Chicken in Casserole	8.95
紅燒魚頭煲	95.	Fried Fish Head in Casserole	8.95
原汁粉麵蟹煲	96.	Delicious Crab & Vermicelli in Casserole	9.95
枝竹羊肉煲	97.	Lamb & Dried Bean Curd in Casserole	11.95
北菇鵝掌煲	98.	Goose Web & Chinese Mushroom in Casserole	13.95
粥城一品煲	99.	House Special Casserole	16.95
口香口滑黃鰻煲	100.	Sizzling Eel in Casserole	16.95
口香口滑田雞煲	101.	Sizzling Frog in Casserole	16.95

# 鐵板類 Sizzling Hot Plate

鐵板香蔥豆豉雞	102.	Sauteed Chicken with Scallion in Black Bean Sauce in Sizzling Hot Plate	8.95
鐵板沙爹牛肉	103.	Sauteed Beef in Satay Sauce in Sizzling Hot Plate	8.95
鐵板黑椒牛仔骨	104.	Sauteed Short Rib with Black Pepper in Sizzling Hot Plate	8.95
鐵板醬爆牛仔骨	105.	Sauteed Short Rib with Brown Sauce in Sizzling Hot Plate	8.95
鐵板中式牛柳	108.	Filet of Beef Chinese Style in Sizzling Hot Plate	8.95
鐵板醬爆花蜆	107.	Clam with Special Sauce in Sizzling Hot Plate	8.95
鐵板海鮮大會	108.	Assorted Seafood in Sizzling Hot Plate	13.95
鐵板豉汁桂花魚	109.	Seabass with Black Bean Sauce in Sizzling Hot Plate	18.95

# 粉麵類 Noodle Soup or Mei Fun or Ho Fun

雙九	110.	Shrimp Ball & Octopus Ball	3.50
(麵/米粉/河粉)		(with Noodle Soup or Mai Fun or Ho Fun)	
牛腩	111.	Beef Stewed	3.50
(麵/米粉/河粉)		(with Noodle Soup or Mai Fun or Ho Fun)	
雞絲	112.	Sliced Chicken	3.50
(麵/米粉/河粉)		(with Noodle Soup or Mai Fun or Ho Fun)	
豬扒	113.	Pork Chop	3.50
(麵/米粉/河粉)		(with Noodle Soup or Mai Fun or Ho Fun)	
魚餅	114.	Fish Cake	3.50
(麵/米粉/河粉)		(with Noodle Soup or Mai Fun or Ho Fun)	
牛肉	115.	Beef	3.50
(麵/米粉/河粉)		(with Noodle Soup or Mai Fun or Ho Fun)	
海鮮	116.	Seafood	5.95
(麵/米粉/河粉)		(with Noodle Soup or Mai Fun or Ho Fun)	
乾炒牛河	117.	Sliced Beef Chow Fun Noodles	5.95
豉椒干炒河	118.	Sliced Beef with Black Bean Sauce Chow Fun Noodles	5.95
星州炒米粉	119.	Singapore Style Mei Fun	5.95
廈門炒米粉	120.	Ha Moon Style Mein Fun	5.95
肉絲炒麵	121.	Shredded Pork Chow Mein	5.95
菜遠牛肉炒麵	122.	Beef Chow Mein with Chinese Vegetable	5.95
冬菜肉絲燜米	123.	Shredded Pork & Preserved Diced Vegetable with Mei Fun	5.95
豉油王炒麵	124.	Soy Sauce Chow Mein	5.95
海鮮炒麵	125.	Seafood Chow Mein	8.95
海鮮炒河	126.	Seafood Chow Fun Noodles	8.95
大鴨炒米粉	127.	Ta Peng Style Chow Mei Fun	9.95
豉油玉帶片炒麵	128.	Soy Sauce with Sliced Squid Chow Mein	9.95

# 甜品 Dessert

原隻腳青紅蓮蓉雪蛤	85.		5.00
原盅木瓜燉雪耳	86.		3.95







皮蛋瘦肉粥

材料：  
米 1 1/2 杯  
白果 20 粒  
鹹蛋 2 隻  
皮蛋 2 隻  
蝦 1 打至 10 隻  
水 20 杯  
鹹瘦肉 12 安 ( 386 克 )

調味：  
鹽 2 茶匙  
古月粉 1/4 茶匙  
熟油 1 湯匙

製法

- 米洗淨以少許油、鹽醃 2 小時用。
- 白果去壳、去皮。鹹蛋切粒凍後去壳。皮蛋亦去壳。
- 蝦土洗淨以滾水浸軟。
- 將 20 杯水放在鍋內煮沸，加入米、白果、鹹蛋、皮蛋、蝦土、瘦肉等轉用慢火熬約 2 小時，開蓋調調味。
- 入鍋中放古月粉、熟油、芡粉，攪勻即可食用。

Congee with salted pork and preserved egg

Ingredients:  
1 1/2 cup short grain rice  
20 ginkgo nuts  
2 salted eggs  
2 thousand years eggs  
6 to 12 dried oysters  
20 cups water  
12 oz (326 g) salted pork

Seasonings:  
2 tsp salt  
1/4 tsp pepper  
1 tbsp oil

Method:

- Wash and marinate rice with a little oil and salt. Leave aside for further use.
- Shell and peel ginkgo nuts. Roil and shell salted eggs. Shell thousand years egg.
- Wash dried oyster and soak in boiling water to soften.
- Bring 20 cups water in saucepan to boil. Add rice, ginkgo nuts, eggs, dried oyster and pork. Lower heat and simmer for 2 hours. Remove lid and season to taste.
- Serve hot in a big bowl with a little pepper, oil and parsley.





1812 Jackson  
Center Q

Carryout and Delivery  
Service Available

Fine Oriental Dining

Hours -  
Tuesday - Lunch 11:00 a.m. - 2:00 p.m.  
Tuesday - Thursday - 4:00 p.m. - 9:00 p.m.  
Friday & Saturday - 4:00 p.m. - 10:00 p.m.  
Sunday - 4:00 p.m. - 9:00 p.m.  
Closed Mondays

Phone 782-1334

Delivery Charge 1.00 per address

#### OUR COMMITMENT TO YOUR HEALTH

The Dragon has made a commitment to provide you with lean cuts of meat, quality seafoods and the freshest vegetables. We have also committed to a healthy way of cooking. We use as little oil as possible and poach our dishes before stir-frying to lower the fat content. We cook in a canola blend, which is low in saturated fats and cholesterol free. Combine this way of cooking with a smoke-free environment and you get our "commitment to your health."

#### Poultry

- General Tai Chicken breast pieces very lightly battered, crisp fried, topped with a caramelized garlic and ginger sauce. 6.95
- Mandarin Chicken Skinless chicken pieces dipped in batter, fried to a golden brown and served on a bed of selected vegetables, mixed with a hot sauce, served over pan-fried noodles. 7.75
- Kung Pao Chicken A spicy chicken dish with onions, water chestnuts, bamboo shoots and green and red peppers, topped with fresh roasted peanuts. 6.95
- Princess Chicken Sliced chicken, broccoli, water chestnuts, and straw mushrooms in a spicy brown sauce, topped with fresh roasted peanuts. 7.25
- Curry Chicken Sliced chicken stir-fry with India curry and onions. 6.95
- Chicken Kow Chicken stir-fry with napa, water chestnuts, bamboo shoots, pea pods and black mushrooms. 6.95
- Chicken With Pea Pods Sliced chicken stir-fry with fresh pea pods and water chestnuts. 6.95
- Garlic Chicken Sliced chicken stir-fry in a fresh garlic sauce with crisp Chinese vegetables. 6.95
- Mao Gao Gai Pan Chicken stir-fry with pea pods, button mushrooms and water chestnuts. 6.95
- Chicken Almond Dong Chicken stir-fry with diced celery, black mushrooms, water chestnuts, bamboo shoots and pea pods. Topped with fresh roasted almonds. 6.95
- Cashew Chicken Sliced chicken stir-fry, water chestnuts, bamboo shoots and carrots in a brown sauce, topped with roasted cashews. 6.95
- Chicken With Broccoli Chicken stir-fry with crisp broccoli and carrots. 6.95
- Chicken With Double Mushrooms Chicken stir-fry with black mushrooms, straw mushrooms and water chestnuts in a rich brown sauce. 6.95
- Hong Shui Chicken Skinless chicken breast pieces dipped in batter and fried to a golden brown, topped with Chinese vegetables with a special sauce. 7.25
- Mapo Shu Chicken Chicken and Chinese vegetables cooked in a Mandarin sauce, wrapped in a steamed flour pancake, served with hoisin sauce. 7.50
- Crispy Chicken Fried Sizzling breaded chicken dipped in spicy pepper oil and sautéed with our special sauce for a spicy feast. 7.25
- Orange Peel Chicken Delightfully sautéed chicken in an orange flavored sauce. 7.50

#### Meats

- Mongolian Beef Grilled rice noodles with green onions and beef stir-fried in Dragon sauce. 7.25
- Kung Pao Beef or Pork Spicy stir-fry beef or pork with water chestnuts, bamboo shoots, onion and green peppers, topped with fresh roasted peanuts. 7.25
- Flavorful Beef or Pork Stir-fry beef or pork with mushrooms, water chestnuts, bamboo shoots, onion and green peppers. Served with a hot sauce. 7.25
- Princess Pork Sliced pork, broccoli, water chestnuts and straw mushrooms in a spicy brown sauce, topped with fresh roasted peanuts. 7.25
- Beef, Tomato and Green Pepper Beef stir-fry in a tangy black bean sauce. 7.25
- Beef or Pork With Pea Pods Marinated beef or pork with fresh snow pea pods and water chestnuts. 7.25
- Beef or Pork With Broccoli Stir-fry beef or pork with crisp broccoli and carrots. 7.25
- Beef or Pork With Double Mushrooms Stir-fry beef or pork with black mushrooms, straw mushrooms and water chestnuts in a rich brown sauce. 7.25
- Dragon Steak Tenderloin steak stir-fry with fresh green and red peppers and jumbo onion in a tangy black bean sauce. 7.50
- Mapo Shu Pork Stir-fry shredded pork and Chinese vegetables, cooked in a mandarin sauce, wrapped in a steamed flour pancake, served with hoisin sauce. 7.75

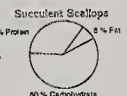
Indicates Hot and Spicy  
Can be altered according to your own taste.  
State sales tax not included



All 500 Club meals are controlled in fat and contain approximately 500 calories. They were designed and analyzed by registered dietitians at Lutheran Hospital, La Crosse.

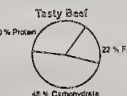
#### MENU #1

Succulent Scallops  
Large sea scallops, stir-fried with  
pea pods, baby corn and mushrooms  
in a tangy garlic sauce. 6.75  
Approx. 418 Calories, 4g fat



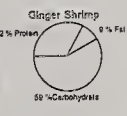
#### MENU #2

Tasty Beef, Broccoli, and  
Tomatoes  
Lean beef stir-fry with fresh broccoli  
and tomatoes in a tangy black  
bean sauce. 6.25  
Approx. 519 Calories, 12g fat



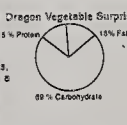
#### MENU #3

Ginger Shrimp with Chinese  
Vegetables  
Shrimp stir-fry with crisp carrots,  
pea pods, napa, water chestnuts,  
bamboo shoots and onions in a tangy  
ginger-garlic sauce. 8.50  
Approx. 412 Calories, 4g fat



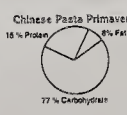
#### MENU #4

Dragon Vegetable Surprise  
A stir-fry combination of napa,  
broccoli, carrots, bamboo shoots,  
pea pods, water chestnuts, mushrooms,  
baby corn, green pepper, tomato, in a  
light spicy brown sauce with a  
sprinkling of roasted peanuts. 5.25  
Approx. 411 Calories, 7g fat



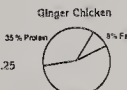
#### MENU #5

Chinese Pasta Primavera  
Soft Chinese noodles tossed with  
bell peppers, onions, broccoli,  
mushrooms, bamboo shoots and  
water chestnuts in a slightly spicy  
black bean sauce. 5.25  
Approx. 358 Calories, 3g fat



#### MENU #6

Ginger Chicken  
Chicken stir-fry with crisp  
broccoli, carrots, bamboo shoots  
and a tangy ginger-garlic sauce. 6.25  
Approx. 443 Calories, 4g fat



\*\* All selections include steamed rice and fortune cookie.

### Appetizers

Dragon Meatball	Ten	4.50
Egg Roll	Each	1.25
Dragon Beef	Four	4.50
Crab Rangoon	Eight	3.50
Crisp Wonton	Eight	2.00
Crisp Wonton with Meat	Eight	2.25
Paper Chicken	Six	3.50
Chinese Drum Sticks	Twelve	3.25
Pepper Wings	Twelve	3.75
Pot Sticker	Six	4.25
Dragon Appetizer Plate		
One Each - Egg roll, Dragon beef, crab rangoon, three Chinese drumsticks, and two crisp wontons.		
Per person 3.95		

### Seafood

Kung Pao Shrimp	A spicy shrimp stir-fry with onions, green pepper, water chestnuts and bamboo shoots topped with fresh roasted peanuts. \$5.50	
Shrimp Platter	Stir-fry shrimp with mushrooms, water chestnuts, bamboo shoots, onions, and green peppers. Served in a hot sauce. 8.95	
Fragrant Scallops	Stir-fry scallops with green peppers, onions, mushrooms, water chestnuts and bamboo shoots, in a light garlic sauce. 9.50	
Shrimp Curry	Shrimp stir-fry with Indian curry and onions. 8.95	
Shrimp, Tomato and Green Pepper	Shrimp stir-fry with a tangy black bean sauce. 8.95	
Shrimp With Pea Pods	Shrimp stir-fry with fresh snow pea pods and water chestnuts. 8.95	
Shrimp With Lobster Sauce	Shrimp and pork stir-fry with garlic and black beans. 8.95	
Cashew Shrimp	Shrimp stir-fry, water chestnuts, bamboo shoots and carrots in a brown sauce, topped with roasted cashews. 8.95	
Shrimp Almond Ding	Shrimp with diced celery, black mushrooms, water chestnuts, bamboo shoots and pea pods. Topped with fresh roasted almonds. 8.95	
Shrimp With Broccoli	Stir-fry shrimp with crisp broccoli and carrots. 8.95	
Shrimp with Mixed Chinese Vegetables	Shrimp stir-fry with mixed Chinese vegetables. 8.95	

### Sweet and Sour

Sweet and Sour Chicken	Breaded chicken pieces served with our homemade sweet and sour sauce, then garnished with pineapple and cherries. 8.95	
Sweet and Sour Pork	Breaded pieces of pork served with our homemade sweet and sour sauce, then garnished with pineapple and cherries. 8.95	
Sweet and Sour Shrimp	Breaded shrimp in our homemade sweet and sour sauce, then garnished with pineapple and cherries. 8.95	
Fleming Ambrase	Breaded chicken, pork and shrimp served with homemade sweet and sour sauce, then garnished with pineapple and cherries. 8.50	

### Szechuan

Hunan Triple Crown	Beef, chicken, shrimp with broccoli, carrots, bamboo shoots, baby corn and mushrooms. 8.95	
Szechuan Chicken or Beef	Mushrooms and water chestnuts, stir-fried with crispy chicken or beef. 7.50	
Mo Pa Tofu	Pork, mushrooms, pea pods and carrots with soft tofu. 7.25	
Chicken in Garlic Sauce	Mushrooms, sliced celery, water chestnuts, sliced bamboo shoots and green pepper. 7.25	
Tai Chin Chicken	Broccoli, baby corn, carrots, green pepper and sliced onion. 7.25	
Szechuan Chicken	Sliced jumbo scallops and sliced green peppers. 7.25	
Orange Peel Beef	Delightfully sautéed in an orange flavored sauce. 7.25	
Beef over French Fried Potatoes	Marinated beef with crispy French fries, served with a tangy brown sauce. 7.50	
Shredded Pork Peking Style	Shredded pork and shredded onions. 7.25	

### Chow Mein

Pea pods, water chestnuts, bamboo shoots, mushrooms and bean sprouts served over crispy fried noodles.

Chicken Chow Mein	Pint	Quart
Pork Chow Mein	4.50	5.50
Beef Chow Mein	4.50	5.50
Shrimp Chow Mein	4.50	6.50
Dragon Special Chow Mein	6.50	7.25
Beef, shrimp and chicken.		

Sub Gum Chow Mein  
Diced celery, water chestnuts, bamboo shoots and black mushrooms, topped with almonds and served over crispy noodles and rice.

Beef Sub Gum Chow Mein	5.25	6.25
Chicken Sub Gum Chow Mein	5.25	6.25
Shrimp Sub Gum Chow Mein	5.75	6.75

### Chop Suey

Pea pods, water chestnuts, bamboo shoots, mushrooms, and bean sprouts. Served with steamed white rice.

Pork Chop Suey	4.95	5.95
Beef Chop Suey	4.95	5.95
Chicken Chop Suey	4.95	5.95
Shrimp Chop Suey	5.75	6.75

### Cantonese Style Lo Mein

Broccoli, pea pods, carrot, baby corn and sliced jumbo onions served over soft pan-fried noodles.

Cantonese Chicken Lo Mein	5.75	6.75
Cantonese Pork Lo Mein	5.75	6.75
Cantonese Beef Lo Mein	5.75	6.75
Cantonese Shrimp Lo Mein	6.50	7.50
Dragon Lo Mein	6.95	7.95
Shrimp, beef and chicken.		

### Egg Foo Young

Large patties served with our special Dragon gravy.

Pork Egg Foo Young	4.25	4.95
Chicken Egg Foo Young	4.25	4.95
Beef Egg Foo Young	4.25	4.95
Shrimp Egg Foo Young	4.50	5.50
Combo Chicken, Shrimp and Pork Egg Foo Young	4.95	5.95

### Chinese Soups

HOUSE SPECIALTY		
Black Mushroom and Shredded Pork	For One	1.95
	For Two	2.95
	Cup	Bowl
Egg Drop	.95	2.25
Chicken Noodle	.95	2.25
Hot and Sour	.95	2.25
Beef Noodle	.95	2.25
Vegetable	.95	2.25
Wonton	1.10	2.50

### Fried Rice

Pork Fried Rice	4.95
Chicken Fried Rice	4.95
Vegetable Fried Rice	4.95
Beef Fried Rice	4.95
Shrimp Fried Rice	5.75
Combo Fried Rice	
Chicken, shrimp, and pork	6.25

Indicates Hot & Spicy  
Can be altered according to your own taste

Master Card, Visa and





## Luncheon Special

(all served with Egg Roll & Fried Rice)  
from 11:00 a.m. through 4:00 p.m.

1. MOO GOO GAI PAN ..... 3.95
2. ALMOND CHICKEN ..... 3.95
3. SWEET & SOUR CHICKEN ..... 3.95
4. SESAME CHICKEN ..... 3.9
5. SWEET & SOUR PORK ..... 3.95
6. VEGETABLE DELIGHT ..... 3.95
7. PORK WITH VEGETABLES ..... 3.95
8. FRAGRANT PORK ..... 3.95
- ◆ 9. CASHW CHICKEN ..... 3.95
10. BROCCOLI CHICKEN ..... 3.95
11. GREEN PEPPER BEEF ..... 4.25
12. BEEF WITH VEGETABLES ..... 4.25
- ◆ 13. FRAGRANT BEEF ..... 4.25
14. BROCCOLI BEEF ..... 4.25
15. SWEET & SOUR SHRIMP ..... 4.95
16. SHRIMP WITH VEGETABLES ..... 4.95
- ◆ 17. FRAGRANT SHRIMP ..... 4.95
18. JADE SHRIMP ..... 4.95

◆ Hot & Spicy

### Business Hours:

Sun. - Thurs. 11:00 a.m. - 9:30 p.m.  
Fri. - Sat. 11:00 a.m. - 10:00 p.m.

## Dragon House



### Super Deluxe Chinese Buffet All You Can Eat

#### Lunch

Mon. - Thurs. 11:00 a.m. - 2:30 p.m.      Fri. - Sat. 11:00 a.m. - 4:00 p.m.  
Adult...4.95      Ages Under 12...2.95

#### Dinner

Sun. - Thurs. 4:00 p.m. - 9:00 p.m.      Fri. & Sat. 4:00 p.m. - 9:30 p.m.  
Adult...6.95      Ages Under 12...3.95

### Our Buffet Features

#### Soup

Hot & Sour Soup      Egg Drop Cren Soup

#### Appetizers

Egg Roll, Fried Won Ton,  
Crisp Ranzoon, Fried Chicken Wings,  
Chicken Chu Cho (Chicken Kebab)

#### Main Dishes

Pepper Steak	Fried Eggplant
Moo Goo Gai Pan	Vegetable Delight
Sweet & Sour Chicken	Chicken with Five Flavor Sauce
Twice Cooked Pork	Pork Stew
Sie-Fried Mushrooms	Minichilli Pork
Broccoli Beef	Steamed Green Beans
Shrimp with Vegetables	Seafood Delight
Sesame Chicken	Sweet & Sour Shrimp
Marshall with Chef Special Sauce	Fried Potatoes (Chinese Style)
Cashew Chicken	Chef Special Bee-B-Q Pork (Chinese Style)
Broccoli Chicken	Hunan Chicken
Fried Rice & Steamed Rice	Vegetable Lo Mein

#### Dessert

Fruit Cocktail, Cheese Desserts, Almond Cookies,  
Cream Cheese Wuo Ton, Taro Pudding,  
Ice Cream

#### Fruit

Grapes, Oranges, Strawberries, Honeydew,  
Watermelon

Lunch & Dinner Buffet contains 30 Selected Entrees from the above - Insects will vary

Free Refill On All Drinks

Appetizers

- 1. Egg Roll (1) ..... 0.95
- 2. Crab Cheese Rangoon (4) ..... 2.25
- 3. Shrimp Tempura (6) ..... 3.95
- 4. Chicken Cha Cha (6) ..... 3.95
- 5. Fried Chicken Wings (6) ..... 3.25
- 6. Pu Pu Tray (for 2) ..... 7.95

Soup

- 1. Egg Drop Soup ..... 0.95
- 2. Won Ton Soup ..... 0.95
- 3. Hot & Sour Soup ..... 0.95
- 4. House Special Soup (for 2) ..... 4.50
- All Drinks ..... 0.85
- (Soft Drinks, Ice Tea, Hot Tea, Coffee)
- FREE REFILLS

Poultry

- 1. KUNG PAO CHICKEN ..... 6.55
- Diced chicken sauteed with peanuts in hot red pepper sauce.*
- 2. ALMOND CHICKEN ..... 6.55
- Diced chicken marinated with water chestnuts, bamboo shoots and crispy almonds.*
- 3. CHICKEN WITH CASHIERS ..... 6.55
- Diced chicken sauteed with crispy cashews in brown sauce.*
- 4. BROCCOLI CHICKEN ..... 6.55
- Sliced chicken with fresh broccoli.*
- 5. MOO GOO GAI PAN ..... 6.55
- Sliced chicken breast sauteed with mushrooms and assorted vegetables.*
- 6. SESAME CHICKEN ..... 6.55
- Deep fried chicken with special sauce.*
- 7. SWEET & SOUR CHICKEN ..... 6.55
- Deep fried breaded chicken with our own special sweet & sour sauce.*
- 8. HUNAN CHICKEN ..... 6.55
- Diced chicken sauteed with broccoli, water chestnuts and mushrooms in hot sauce.*

Seafood

- 1. KUNG PAO SHRIMP ..... 7.95
- Shrimp with peanuts and red pepper in chef's sauce.*
- 2. SWEET & SOUR SHRIMP ..... 7.95
- Shrimp deep fried with special sweet & sour sauce.*
- 3. SHRIMP WITH LOBSTER SAUCE ..... 7.95
- Shrimp, peas, carrots, bamboo shoots in lobster sauce.*
- 4. SHRIMP WITH CASHIERS ..... 7.95
- Shrimp sauteed with water chestnuts...etc. in chef's sauce.*
- 5. SEAFOOD COMBINATION ..... 10.95
- Crab meat, shrimp and vegetables cooked with chef's special sauce.*
- 6. TRIPLE DELIGHT ..... 7.95
- Shrimp, chicken and beef with Chinese vegetables.*
- 7. SHRIMP WITH VEGETABLES ..... 7.95
- Shrimp with mix vegetables in white sauce.*
- 8. JADE SHRIMP ..... 7.95
- Shrimp with broccoli in white sauce.*

Hot & Spicy

Pork

- 1. DOUBLE COOKED PORK ..... 6.55
- Sliced pork sauteed with vegetables and fried red pepper in spicy sauce.*
- 2. MONGOLIAN PORK ..... 6.55
- Shredded pork sauteed with yellow onions and green onions in chef's special sauce.*
- 3. SWEET & SOUR PORK ..... 6.55
- 4. FRAGRANT PORK ..... 6.55
- Shredded pork sauteed with vegetables in hot spicy brown sauce.*

Beef

- 1. KUNG PAO BEEF ..... 7.25
- Sliced tender flank steak saute with peanuts in hot red pepper sauce.*
- 2. MONGOLIAN BEEF ..... 7.25
- Sliced tender flank steak sauteed with yellow onions and green onions in chef's special sauce.*
- 3. BEEF WITH BROCCOLI ..... 7.25
- Sliced tender beef cooked with broccoli in favorite gravy.*
- 4. BEEF WITH GREEN PEPPER ..... 7.25
- Sliced beef, fresh bell pepper and onions cooked in rich sauce.*
- 5. BEEF WITH VEGETABLES ..... 7.25
- Sliced beef with mixed fresh vegetables cooked in brown sauce.*
- 6. HUNAN BEEF ..... 7.25
- Sliced beef with broccoli and mushrooms in hot spicy sauce.*

Vegetables

- 1. VEGETABLE DELIGHT ..... 5.55
- 2. BROCCOLI SAUTEED WITH GARLIC SAUCE ..... 5.55

Rice & Lo Mein

- 1. FRIED RICE ..... 5.55
- Choice of Beef, pork or chicken.*
- 2. SHRIMP FRIED RICE OR HOUSE FRIED RICE ..... 6.55
- 3. LO MEIN ..... 5.55
- Choice of beef, pork or chicken.*
- 4. SHRIMP LO MEIN OR HOUSE LO MEIN ..... 6.55

Egg Foo Yung

- 1. EGG FOO YUNG ..... 5.55
- Choice of beef, pork or chicken.*
- 2. SHRIMP EGG FOO YUNG OR HOUSE EGG FOO YUNG ..... 6.55

Hot & Spicy

2000-2001 New Year's Eve Grand Buffet  
Party Program  
10:00 pm Seating Begins  
10:30-11:30 pm Dinner Party with Live Performance  
11:35 pm-1am Dancing and Entertainment  
11:30 pm Countdown/ Champagne Toast  
1am-1:30am New Year's Eve Raffle Drawing  
1:55am Last Song Play  
奏會完結音樂  
Thank you for your continuous Support and Patronage!  
See you next year!  
辭舊歲迎禧慶，辭往懷來，明年再聚

EAST BUFFET

New Year's Eve Party

Party Menu

Lobster Platter

龍蝦大餐

Lobster Sashimi

龍蝦大刺身

Dried Scallop with Seasonal Vegetables

蒜茸鮮魷

Jumbo Shrimp Sauteed in Fruit Sauce

蒜茸大蝦

Filet Mignon

香滑牛柳

Roasted Baby Pig Suckling

脆皮乳豬

Hong Kong Style Squab

沙田乳鴿

Lobster Abalone Salad

龍蝦鮑魚沙律

plus our famous Buffet menu....



大鸭梨

THE EAT  
HUTCH ROOM

品牌印象 |  
DAYALI |

敢为天下先  
爱拼才会赢



大鸭梨成立十七周年  
十七载，风雨兼程，沧桑感怀几春秋；  
十七载，艰苦卓绝，鸭梨同仁齐奋进；  
十七载，戮力同心，锐意进取铸辉煌。



大鸭梨各店群布图



成为天下人的美食厨房  
实惠 绿色 健康  
一切以顾客的满意为根本

禮  
DAYALI  
DA YA LI Restaurant  
美食之旅从这里开始.....  
Culinary Tour Starts Here



鸭梨含义

鸭梨是大众化且价格低廉之水果品种，用它命名我们的企业，预示我们的定位为大众和老百姓提供餐饮服务品牌。

Yali refers to a type of pear from China.  
The pear is popular and affordable, thus lending its name to our enterprise as we strive to serve the public.

引领美食爱好者的时尚潮流  
开启美食的又一次饕餮盛宴  
A culinary feast beyond your expectations

温馨提示：  
Suggestion

本菜单图片仅供参考，请以实际出品为准  
Dishes served are not based exactly on the images



### 企业宗旨

Guiding principles

我们的愿景：成为天下人的美食厨房  
Our vision To be considered people's culinary kitchen

我们的使命：为弘扬餐饮文化努力奋斗  
Our mission Strive to develop culinary culture

我们的信念：可以成功 可以失败 但决不放弃  
Our belief Whether a success or failure we won't give up

我们的宗旨：推动百姓时尚健康饮食  
Our principles To promote healthy culinary options

我们的客户观：一切以客户满意度为根本  
Our customer view Catering to customer preferences to guarantee satisfaction

我们的产品观：实惠 绿色 健康  
Our product concept Affordable Organic Healthy

我们的人才观：忠诚正直 专业进取  
Our talent Professionals! Loyal Honest

我们的作风：认真 快速 坚守承诺  
Our style Focused Efficient Resolute

我们的准则：保证完成任务 决不找借口  
Our standard Will do as we promised without any excuses

我们的目标：一流的员工成就一流的企业  
Our policy Exceptional talent ensures a world class enterprise



## 京城美饌 ROAST DUCK

### 精品烤鸭·引领视觉盛宴

鸭馐是北京的传统名菜，已有百年历史，制作工艺复杂，所有鸭馐为大师经手烹饪，选料优质，烹饪技术精湛，明火烤制60分钟左右，烤出的鸭子外形美观，色泽饱满，颜色鲜红，皮脆肉嫩，鲜美可口，肥而不腻，瘦而不柴。



### 金牌料

Gold medal

### 标准料

Peking style

0001 金牌烤鸭	非会员价 28.88 \$/套
Gold medal roast duck	会员价 36.88 \$/套
0002 标准北京烤鸭	非会员价 31.68 \$/套
Peking style roast duck	会员价 29.88 \$/套

0003 鸭饼	3.58 \$/份 (set)
Blinis	
0004 鸭酱	1.00 \$/份
Duck sauce	
0005 葱丝	1.00 \$/份
Julienne spring onion	
0006 瓜条	1.00 \$/份
Cucumber	
0007 鸭架 (孜然、椒盐、辣汤)	2.58 \$/份
Duck bone (Cumin, Salt and Pepper, Hot soup)	

非会员价 non member pricing    会员价 vip member pricing

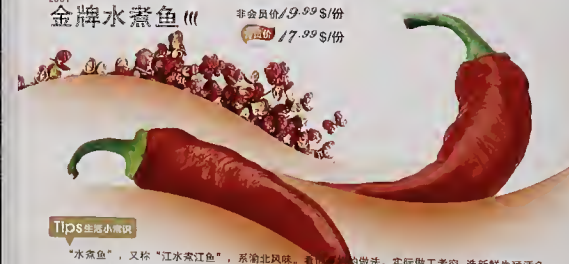


Plum! 全新口味  
...QUANXINQUANYI SERIES...  
...GOODTASTE...



GOLD MEDAL SLICED BOILED  
FISH IN CHILI OIL

2001 金牌水煮鱼  
非会员价 9.99 \$/份  
会员价 7.99 \$/份



Tips 小贴士

“水煮鱼”，又称“江水煮江鱼”，系渝北风味。重庆人喜食麻辣，实际做工考究—选新鲜生猛活鱼，又充分发挥辣椒御寒、益气养血功效，烹调出来的肉质一点也不会变酥，口感滑嫩，油而不腻。既去除了鱼的腥味，又保持了鱼的鲜嫩。满目的辣椒红亮诱人，辣而不燥，嫩而不软。“原上头，辣过瘾”，让水煮鱼在全国流行得一塌糊涂。



2002 剁椒鱼头 (半只鱼头) (1)  
Steamed Fish Head with Chili 非会员价 28.99 \$/份  
会员价 26.99 \$/份

2003 双椒鱼头 (半只鱼头) (1)  
Steamed Fish Head 非会员价 28.99 \$/份  
会员价 26.99 \$/份

麻辣鲜  
MALAXIAN

新しい美味しさ

精選好工艺，保留了重庆传统川式麻辣文化精髓，  
独特麻辣的口味，让您尽享麻辣的快感，让您的生活，  
保证了品质的主料，让您尽享了麻辣的快感。



2005 馋嘴蛙 (1)  
Bullfrog 非会员价 16.99 \$/份  
会员价 14.99 \$/份  
主料：牛蛙  
口味：麻辣鲜香

© 2005 蜀都 Kuan member phone © 2005 蜀都 Kuan member phone

## STEWED FISH HEAD WITH PANCAKE

2008  
鱼头泡饼 (半只鱼头)

非会员价 30.99 \$/份 (Sat)  
会员价 28.99 \$/份 (Sat)

主料：胖头鱼  
辅料：家常饼  
味型：色泽红亮，肥而不腻，汤汁醇厚，肉质鲜美。



非会员价 non-member price 会员价 vip member price

麻辣香锅源于重庆渝云山土家风味，是当地老百姓的家常做法，以麻、辣、香、烫一锅为特点，具有辣而不燥、鲜而不腥，入口留香，回味悠长的独特口味。

The spicy hot pot is famous for being fragrant, tasty and spicy all mixed in one pot.

2008  
麻辣香锅

非会员价 19.99 \$/份  
会员价 17.99 \$/份



非会员价 non-member price 会员价 vip member price

Plum! 幸福的味道  
...QUANXINQUANYI SERIES...  
...GOOD TASTE...



大鸭梨 | 半价系列  
DAYALI



2009  
滑蛋虾仁  
Shrimp and Egg Scramble  
原价: 12.99\$/份  
现价: 6.49\$/份



2010  
京味烧豆腐  
Peking style steamed tofu

原价: 6.99 \$/份  
现价: 3.49 \$/份



2011  
金牌手工粉  
Hand made noodles

原价: 6.99 \$/份  
现价: 3.49 \$/份

☆ 非会员价 Non member pricing      ☆ 会员价 VIP member pricing

Gold dish  
Category  
有机凉菜

凉菜，在饮食业指冷菜或冷盘。它是具有独特风格，原料大部分是熟料，掌握技术性的菜肴，食用时都是吃凉的，称之为凉菜特点：

选料精细，胎质洁白、色泽艳丽，造型整齐美观，排摆和带悦目。

沁爽·凉品类 / 脆嫩、爽口、悦目



1001 大拌菜 非会员价 7.99 \$/份 会员价 5.99 \$/份

**Mixed vegetable**  
主料：生菜、莴苣苗、青红彩椒、鲜心莲  
味型：咸鲜微甜、原生态食品  
Purple cabbage. Can be eaten raw, or stir-fried. More nutritious when eaten raw.  
Orchidpepper. Sweet, crispy and high in vitamins. Aids on digestion.



● 非会员价 Non member pricing    ● 会员价 VIP member pricing



1002 美极黑木耳  
Black fungus  
非会员价 5.99 \$/份  
会员价 4.99 \$/份

1003 夫妻肺片  
Cold soy dish with intestines  
非会员价 7.99 \$/份  
会员价 5.99 \$/份



1005 泡椒凤爪  
Chicken feet with pickled chilies  
非会员价 8.99 \$/份  
会员价 7.99 \$/份

**Tips 生活小常识**  
凤爪也叫“鸡掌”“鸡爪”“凤足”，多皮、软、胶质大。常用于家汤，也宜干炒、爆。在美食家的菜谱上把鸡爪称做凤爪。在南方，凤爪是一道上档次的菜，甚至江力亦会做凤爪，它富含胶原蛋白，能养颜和补钙，多吃不但能软化血管，同时具有美容功效。

非会员价 Non-member pricing 会员价 Member pricing

COLD DISH  
凉菜



1006 花生菠菜  
Peanut spinach  
非会员价 6.99 \$/份  
会员价 5.99 \$/份



1008 四川泡菜  
Szechuan Pickled Cabbage  
非会员价 2.99 \$/份  
会员价 2.99 \$/份



1009 老醋蜆头  
Jellyfish with black vinegar  
非会员价 8.99 \$/份  
会员价 7.99 \$/份

非会员价 Non-member pricing 会员价 Member pricing



COLD DISH  
凉菜



1010  
蓝莓山药  
Blueberry Yam  
非会员价 10.00 \$/份  
会员价 8.00 \$/份

菜名: 蓝莓山药  
主料: 山药  
辅料: 蓝莓酱  
味型: 奶香浓郁, 老少皆宜

做法:

1. 带上手套将山药去皮后, 再清洗于净至锅中加入水, 大火煮开后, 放入山药, 用大火煮15分钟左右, 直到山药变软, 盛出稍凉凉凉。
2. 趁热山药温热的时候, 放入锅中用勺子压成细腻的面状, 不要有结块。
3. 小锅中倒入清水, 加入蓝莓果酱和冰糖。用大火煮开后, 转成小火继续熬制, 直到蓝莓酱和清水变得粘稠, 倒出冷却。



1011  
野笋拌猪耳  
Wild bamboo shoots and pig ear mix in sauce  
非会员价 7.99 \$/份  
会员价 6.99 \$/份



1012  
鸭梨随手拌  
Dayell Signature Cold dish  
非会员价 8.99 \$/份  
会员价 9.99 \$/份

※ 非会员价 Non-member pricing    ※ 会员价 VIP member pricing

COLD DISH  
凉菜



1013  
三种菜  
Three vegetables

非会员价 6.99 \$/份  
会员价 5.99 \$/份



1015  
老北京肉皮冻  
Aspic (meat jelly)  
非会员价 6.99 \$/份  
会员价 5.99 \$/份



1016  
蒜泥茄子  
Garlic marinated eggplant  
非会员价 5.99 \$/份  
会员价 4.99 \$/份



1018  
酱肘花  
Pig Feet Seasoned with Soy Sauce  
非会员价 8.99 \$/份  
会员价 6.99 \$/份

主料: 肘花  
辅料: 蒜泥、酱油、葱、姜

COLD DISH  
凉菜



1015  
川北凉粉  
Clear noodles in chili sauce

非会员价 \$5.99/份 Set  
会员价 \$4.99/份 Set



1020  
桂花糯米藕  
Sugared water lotus stuffed with sticky rice

非会员价 \$5.99/份  
会员价 \$4.99/份



1021  
醋头白菜心  
Marinated cabbage in vinegar

非会员价 \$5.99/份  
会员价 \$4.99/份



1022  
香辣鸭翅  
Fragrant spiced duck wings

非会员价 \$5.99/份  
会员价 \$4.99/份

非会员价 Non-member price 会员价 Member price

COLD DISH  
凉菜



1023  
东北大拉皮  
Northeast clear noodles in sauce

非会员价 \$5.99/份  
会员价 \$4.99/份



1028  
口水鸡  
Marinated Chicken with Soy

非会员价 \$11.99/份  
会员价 \$9.99/份

1025  
芥兰毛豆  
Chinese Cauliflower with edamame

非会员价 \$3.99/份  
会员价 \$2.99/份

非会员价 Non-member price 会员价 Member price



COLD DISH  
凉菜



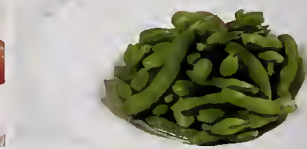
1028  
盐水鸭肝  
Salty duck liver

非会员价 6.99 \$/份  
会员价 5.99 \$/份



1029  
老醋花生  
Fried peanuts pickled in vinegar

非会员价 22.99 \$/份  
会员价 17.99 \$/份



1030  
盐水毛豆  
Boiled green soybeans with salty water

非会员价 4.99 \$/份  
会员价 3.99 \$/份

1031  
酱汁猪手  
Stewed pigs knuckles

非会员价 8.99 \$/份  
会员价 6.99 \$/份



小童价 4.99 \$/份 Non-member pricing 小童价 4.99 \$/份

HOT DISH  
热菜

# Hot dish Category

## 江南風韵

今天的杭州是“西湖”  
杭州地处江南水乡，气候温和，当地人饮食口味偏清淡，  
平日喜食鱼虾，所有这些，决定了杭州菜注重原汁原味，烹饪时轻油轻盐调味，  
口感鲜嫩，口味地道，色、香、味俱全

江南風韵 / 酥嫩、爽口、悦目



2012  
煎炸虾球  
Dried chili fried shrimp balls

非会员价 12.99 \$/份  
会员价 10.99 \$/份



2013  
椒盐虾球  
Salt fried shrimp balls with scallion

非会员价 12.99 \$/份  
会员价 10.99 \$/份


虾球营养丰富，且能润肠通便，易消化，对身体虚弱以及病后需要调养的人是很好的食物。  
虾的蛋白质含量高，且易消化，对体弱虚衰以及病后需要调养的人是很好的食物。  
Shrimps are high in nutrients with a tender texture. Easy to digest and high in calcium, shrimps are particularly beneficial to the health and wellbeing of children.

小童价 4.99 \$/份 Non-member pricing 小童价 4.99 \$/份

HOT DISH  
热菜



2011  
Stewed tripe with duck blood

非会员价 9.99 \$/份  
 会员价 8.99 \$/份

2016  
青椒鸡  
Green pepper with chicken

2016  
青椒鸡 II  
Green pepper with chicken

非会员价 12.99 \$/份  
会员价 10.99 \$/份



2018  
酸汤肥牛  
Beef in sour soup

2018  
酸汤肥牛  
Beef in sour soup

非会员价 10.99 \$/份  
**优惠价** 8.99 \$/份



2019  
清炒菜心  
Stir fried baby bok

2019  
清炒菜心  
Stir fried baby bok

非会员价 6.99\$/份  
会员价 5.99\$/份



非会员价 Nonmember pricing    会员价 VIPmemberpricing

HOT DISH  
热菜



**Tips生活小常识**

牛髓的营养十分丰富。据分析，每百克牛髓中含蛋白质19.9克，脂肪0.2克，是一种高蛋白、低脂肪、低胆固醇、低糖的食品。

2020  
金牌菜 碳烤牛蛙 (3只起售) \*\*  
BBQ Bullfrog (at least 3)

2020  
金牌菜 碳烤牛蛙 (3只起售) (1)  
BBQ Bullfrog (at least 3)

非会员价 2.88 \$/只  
会员价 2.18 \$/只



2021  
金牌小炒肉  
Gold medal stir fried pork

2021  
金牌小炒肉  
Gold medal stir fried pork

非会员价 8.99 \$/份  
会员价 6.99 \$/份



2022  
葱油三脆  
Onion oil three different  
vegetable

2022  
葱油三脆  
Onion oil three different  
vegetable

非会员价 8.99 \$/份  
会员价 6.99 \$/份

※ 普通会员价 New member pricing      ※ 会员价 VIP member pricing



HOT DISH  
热菜



2023  
小炒青瓜  
Stir-fried green cucumber  
非会员价 7.99 \$/份  
会员价 6.99 \$/份



2028  
小炒嫩牛肉  
Stir-fried beef  
非会员价 10.99 \$/份  
会员价 8.99 \$/份

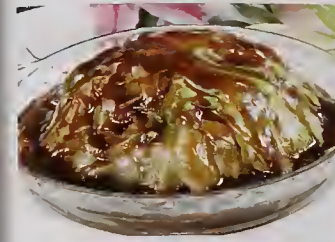


2025  
鱼香肉丝  
Sauced pork julienne  
非会员价 8.99 \$/份  
会员价 6.99 \$/份



2026  
京酱肉丝  
Stir-fried pork  
非会员价 9.99 \$/份  
会员价 7.99 \$/份

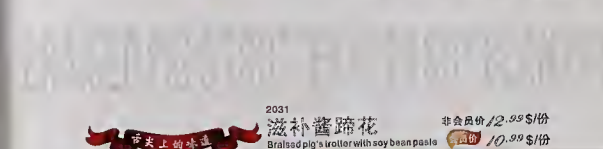
HOT DISH  
热菜



2029  
蚝油生菜  
Lettuce with oyster sauce  
非会员价 7.99 \$/份  
会员价 6.99 \$/份



2030  
小炒香干  
Stir-fried smoked bean curd  
非会员价 7.99 \$/份  
会员价 6.99 \$/份



2031  
滋补蹄花  
Braised pig's trotter with soy bean paste  
非会员价 12.99 \$/份  
会员价 10.99 \$/份



HOT DISH  
热菜



2032  
麻辣小龙虾  
Hot and spicy crayfish

非会员价 16.99\$/份  
会员价 15.99\$/份



2033  
钵子娃娃菜  
Stir fried Chinese cabbage  
in stone pot

非会员价 6.99\$/份  
会员价 5.99\$/份

2035  
钵子双脆  
Crispy water chestnut and  
tofu's real slice in stone pot

非会员价 8.99\$/份  
会员价 6.99\$/份

※会员价 15.99\$/份 ※会员价 15.99\$/份

HOT DISH  
热菜



2036  
芋儿烧排骨  
Pork fillet with sliced taro

非会员价 12.99\$/份  
会员价 10.99\$/份



2038  
蟹黄豆腐  
Tofu with crab roe

非会员价 9.99\$/份  
会员价 7.99\$/份



2039  
竹香烤牛柳  
Barbecued beef tenderloin with  
bamboo leaves

非会员价 12.99\$/份  
会员价 10.99\$/份



TIPS 温馨提示

牛肉是全世界最多人喜爱的肉类之一，也是  
中国菜中常见的食材之一。它肉质鲜嫩，  
营养丰富，且易于消化。在烹饪时，应  
注意火候，避免过熟，以保持其嫩滑的  
口感。同时，牛肉的烹饪方式多种多样，  
如红烧、炖煮、烧烤等，每一种都有其  
独特的风味。在享用牛肉时，建议搭配  
一些蔬菜，以增加营养的均衡性。



HOT DISH  
热菜



2050  
干锅鸭头  
Stir-fried duck head

非会员价 14.90 \$/份  
会员价 12.90 \$/份

2051  
大碗花菜  
Stir-fried cauliflower with sliced pork  
非会员价 7.90 \$/份  
会员价 6.90 \$/份



2052  
清炒 (虾皮) 意大利瓜  
Stir-fried zucchini courgette with dried shrimp and clear sauce  
非会员价 6.90 \$/份  
会员价 5.90 \$/份



2053  
酱烧茄子  
Braised eggplant with soy bean paste  
非会员价 7.90 \$/份  
会员价 6.90 \$/份



非会员价 10.90 \$/份 会员价 9.90 \$/份

HOT DISH  
热菜



2055  
溜肝尖  
Stir-fried liver slices

非会员价 9.90 \$/份  
会员价 7.90 \$/份



2056  
灌八宝烧肥肠  
Stir-fried intestines with stuffing

非会员价 12.90 \$/份  
会员价 10.90 \$/份

2058  
翡翠鲈鱼  
Steamed sliced perch with vegetables

牌价

每天上午10:00



HOT DISH  
热菜



2059  
玉米棒炖腔骨  
Braised pig's spinal joints with corn cob

非会员价 10.00 \$/份  
会员价 8.00 \$/份

Tips 生活小常识

猪肉的蛋白质为完全蛋白质，含有人体必需的所有氨基酸，且以必需氨基酸的比例比例比人脑高，因此肉类是人体充分利用，营养价值高，属于优质蛋白质。



2061  
钵子豆角  
Beans in stone pot

非会员价 9.00 \$/份  
会员价 7.00 \$/份



2060  
土豆牛腩  
Beef brisket with sliced potato

非会员价 11.00 \$/份  
会员价 9.00 \$/份



2062  
狮子头  
Lion head (meat balls)

非会员价 9.00 \$/个  
会员价 2.00 \$/个

※ 非会员价 Non-member pricing ※ 会员价 VIP member pricing

HOT DISH  
热菜



2063  
麻婆豆腐  
Mapo Tofu

非会员价 6.00 \$/份  
会员价 4.00 \$/份



2065  
雪菜烧蚕豆  
Braised vicia faba with marinated pickled cabbage

非会员价 8.00 \$/份  
会员价 7.00 \$/份

舌尖上的味道

2066  
京城四喜碗  
Peking style four-bowls

非会员价 12.00 \$/份  
会员价 10.00 \$/份



※ 非会员价 Non-member pricing ※ 会员价 VIP member pricing



HOT DISH  
热菜



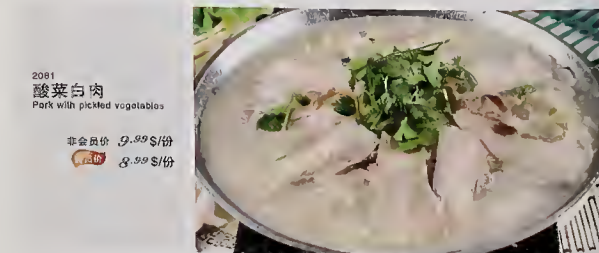
206A  
葱油腰花  
Spring onion fried kidney  
非会员价 9.99 \$/份  
会员价 7.99 \$/份



206B  
糖醋里脊  
Sweet and sour pork  
非会员价 9.99 \$/份  
会员价 7.99 \$/份



2080  
萝卜爱小虾  
Dried shrimp with Radish soup  
非会员价 9.99 \$/份  
会员价 8.99 \$/份



2081  
酸菜白肉  
Pork with pickled vegetables  
非会员价 9.99 \$/份  
会员价 8.99 \$/份

非会员价 Non-member pricing 会员价 Member pricing

HOT DISH  
热菜



2082  
皇子菇炒肉  
Stir-fried king mushroom with diced pork  
非会员价 11.99 \$/份  
会员价 9.99 \$/份



2083  
牛大肠  
Stir-fried intestines  
非会员价 11.99 \$/份  
会员价 9.99 \$/份

非会员价 Non-member pricing 会员价 Member pricing



HOT DISH  
热菜



2085  
火爆腰花  
Stir-fried kidney

非会员价 12.99 \$/份  
会员价 7.99 \$/份

2086  
菜豆花  
Braised tofu with vegetables

非会员价 6.99 \$/份  
会员价 5.99 \$/份



2088  
酸菜鱼  
Fish with Sour cabbage

非会员价 14.99 \$/份  
会员价 12.99 \$/份

市美上明味道



非会员价 12.99 \$/份 会员价 10.99 \$/份

HOT DISH  
热菜



2089  
老北京特色羊肉  
Peking Style Lamb

非会员价 12.99 \$/份  
会员价 10.99 \$/份



2090  
西芹百合  
Sautéed soy beans and  
celery

非会员价 7.99 \$/份  
会员价 6.99 \$/份

2091  
豉包菜炒肉  
Stir-fried pork with  
pickled vegetables

非会员价 7.99 \$/份  
会员价 6.99 \$/份

非会员价 12.99 \$/份 会员价 10.99 \$/份

HOT DISH  
热菜



2053  
炆炒圆白菜  
Stir-fried Chinese cabbage  
非会员价 5.99 \$/份  
会员价 4.99 \$/份

2092  
青椒炒河虾  
Stir-fried river shrimp  
with green chilli  
非会员价 11.99 \$/份  
会员价 9.99 \$/份



2095  
风味茄丁  
Diced Eggplant  
非会员价 8.99 \$/份  
会员价 6.99 \$/份

2096  
宫爆鸡丁  
Diced Chicken with peanuts,  
spices and peppers  
非会员价 10.99 \$/份  
会员价 8.99 \$/份

● 会员价 \$/member pricing ● 会员价 \$/member pricing

HOT DISH  
热菜



2098  
咸蛋黄焗红薯  
Fried sweet potatoes with salted egg yolk  
非会员价 7.99 \$/份  
会员价 7.99 \$/份

Tips 烹饪小贴士

1. 红薯洗净，去皮，切成条状，放入沸水中焯水5分钟。

2. 红薯条捞出后，沥干水分，放入平底锅中，小火煎至两面金黄。

3. 咸蛋黄洗净，沥干水分，放入平底锅中，小火炒至金黄。

4. 将红薯条放入锅中，与咸蛋黄一起翻炒均匀即可。



2099  
香辣口口虾  
Spicy shrimp  
非会员价 12.99 \$/份  
会员价 10.99 \$/份

● 会员价 \$/member pricing ● 会员价 \$/member pricing



HOT DISH  
热菜



2100  
白灼芥兰 (清炒)  
Blanched broccoflower  
非会员价 \$9.99/份  
会员价 \$7.99/份



2101  
东坡肘子  
Dong Po Pig's knuckles  
非会员价 \$10.99/份  
会员价 \$8.99/份



Tips 生活小知识

东坡肘子是苏东坡制作的  
传统名菜。它肉质不腻，肥  
而不腻，色泽、香、味  
俱佳。有人称其为“美味  
食品”，并赞誉它为“可列入  
世界名菜”。

A traditional dish high in fat but  
outstanding in the pork knuckle dish  
highly praised. It is called a "delicious  
food", and it is a world famous dish  
by many people.

\* 非会员价 Non-member pricing \* 会员价 Member pricing

HOT DISH  
热菜



2102  
鲜椒肥牛  
Chili fried beef  
非会员价 \$10.99/份  
会员价 \$9.99/份

2103  
鲜椒羊肉  
Chili fried lamb  
非会员价 \$10.99/份  
会员价 \$9.99/份



2105  
木耳炒山药  
Stir-fried Chinese yam with  
black fungus  
非会员价 \$7.99/份  
会员价 \$6.99/份

2106  
普得鱿鱼须  
Colamany with flour paste  
非会员价 \$12.99/份  
会员价 \$10.99/份

\* 非会员价 Non-member pricing \* 会员价 Member pricing



HOT DISH  
热菜



2108  
上汤 (清炒) 豆苗  
Pea shoots in vegetable soup

非会员价 9.90 \$/份  
会员价 8.90 \$/份

2109  
两江麻辣鱼  
Braised fish with scallion and  
chilli pepper

非会员价 16.90 \$/份  
会员价 14.90 \$/份



中 非会员价 16.90 \$/member pricing 中 会员价 14.90 \$/member pricing

STEAMED VEGETABLES  
蒸蒸日上

Hot dish  
Category  
旺火蒸籠

《黄帝内经》中认为五谷即“粳米、小豆、麦、大豆、黄粟”。  
而在《孟子滕文公》中称五谷为“稻、黍、稷、粱、麻、菽”。  
陈五谷为“大麦、小麦、稻、小豆、苽、麻”。  
而《周礼》中记载五谷为“黍、稷、粱、麦、苽、麻”。  
而《礼记》中记载五谷为“黍、稷、粱、麦、苽、麻”。

旺火蒸籠 / 款款、爽口、悦目



2110  
小笼米粉肉  
Sticky rice meatballs

非会员价 12.90 \$/份  
会员价 10.90 \$/份

中 非会员价 12.90 \$/member pricing 中 会员价 10.90 \$/member pricing

SEAFOOD  
生猛海鲜



3001  
带子 蒜茸蒸、豉汁蒸  
Fresh scallop  
牌价



3002  
海白虾 白灼、椒盐、蒜茸蒸  
Live water shrimp, steamed in water or garlic  
or salt and peppered  
牌价

游·水·海·鲜  
DELICIOUS SEAFOOD

海鲜食品一向是受人们欢迎的食物，其丰富的蛋白质、低脂肪、低胆固醇、各种微量元素，生食与烹饪肉类相比对人的营养和身体更为优越。

3003  
龙虾 姜葱、避风塘、清蒸  
Lobster Ginger & Onion, Garlic & Blackbean, Steamed  
牌价



◆ 非会员价 Non-member price ◆ 会员价 Member price

SEAFOOD  
生猛海鲜



3005  
鲈鱼  
红烧、干烧、清蒸、水煮  
Steamed perch in Ginger and scallion  
牌价



3006  
桂鱼 松鼠、红烧、干烧、清蒸  
Mandarin fish Sweet & sour, Braised, Drawn or steamed  
牌价



3008  
温哥华蟹 椒盐、避风塘、清蒸  
Vancouver crab  
牌价

◆ 非会员价 Non-member price ◆ 会员价 Member price



PASTA CLASSIC  
面食经典



5001  
**金鸭梨**  
Gold Duck Pear  
非会员价 \$2.00/个 pcs  
会员价 \$1.50/个 pcs

豆沙。一般而言是甜红豆沙。做法是熬红豆磨成粉，煮熟之后下糖粒（事先煮成液体状的糖浆）再煮成糊状。  
红豆沙常用来做点心的馅，例如豆沙月饼。除了红豆沙外，绿豆沙也广泛用于点心制作。豆沙可做成各式各样的可口食物。



5002  
**粗粮发糕**  
Coarse grain steamed sponge cake  
非会员价 \$4.50/份  
会员价 \$3.50/份



5003  
**家乡玉米饼**  
Yellow corn tortilla  
非会员价 \$4.50/份  
会员价 \$3.50/份



5005  
**香芋芝麻卷**  
Sesame roll with lard filling  
非会员价 \$4.50/份  
会员价 \$3.50/份

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PASTA CLASSIC  
面食经典



5006  
**韭菜盒子**  
Chive pockets  
非会员价 \$5.50/份  
会员价 \$4.50/份



5008  
**鸡汤馄饨**  
Wonton in chicken broth  
非会员价 \$5.50/碗  
会员价 \$4.50/碗



5009  
**葱花饼**  
Scallion pancake  
非会员价 \$4.50/份  
会员价 \$3.50/份

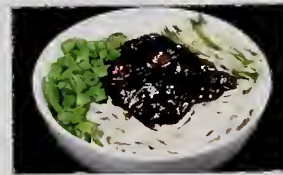


5010  
**武大郎馅饼**  
Pan-fried pancakes with stuffing  
非会员价 \$7.50/份  
会员价 \$6.50/份

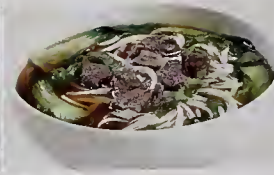
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PASTA CLASSIC  
面食经典



5011  
炸酱面  
Noodles with meat sauce  
and vegetables  
非会员价 6.99 \$/碗  
会员价 5.99 \$/碗



5012  
牛肉面  
Stewed beef noodle  
非会员价 6.99 \$/碗  
会员价 5.99 \$/碗



5013  
西红柿打卤面  
Noodles with tomato  
and egg scramble  
非会员价 5.99 \$/碗  
会员价 4.99 \$/碗



5015  
麻辣凉面  
Spicy cold mixed noodles  
非会员价 4.99 \$/份  
会员价 3.99 \$/份



5016  
特色小笼包  
Steamed buns with meat filling  
非会员价 6.99 \$/份  
会员价 5.99 \$/份



5018  
锅贴饺子  
Potstickers  
非会员价 6.99 \$/份  
会员价 5.99 \$/份

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PASTA CLASSIC  
面食经典



5019  
孙姐炒饭  
Miss sister sun fried rice  
非会员价 6.99 \$/份  
会员价 5.99 \$/份



5020  
酱油炒饭  
Stir-fried with soya sauce  
非会员价 6.99 \$/份  
会员价 5.99 \$/份



5021  
牛肉米线  
Vermicelli with beef broth  
非会员价 5.99 \$/碗  
会员价 4.99 \$/碗



5022  
酸辣粉  
Spicy and sour vermicelli  
非会员价 3.99 \$/碗  
会员价 2.99 \$/碗

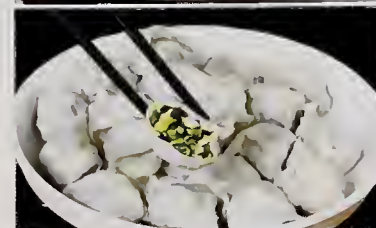
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PASTA CLASSIC  
面食经典



5023  
猪肉大葱水饺  
Pork dumplings

非会员价 5.99 \$/份  
会员价 4.99 \$/份



5025  
韭菜鸡蛋水饺  
Dumplings with chive and egg scramble

非会员价 5.99 \$/份  
会员价 4.99 \$/份



5028  
疙瘩汤  
Soup with flour dumplings

非会员价 5.99 \$/份  
会员价 4.99 \$/份



5028  
香煎葱油饼  
Pan-fried scallion cakes

非会员价 5.99 \$/份  
会员价 4.99 \$/份

非会员价 Non-member pricing 会员价 VIP member pricing

SOUP  
滋补羹



6001  
香菇土鸡汤  
Stewed chicken broth with mushrooms

非会员价 7.99 \$/份  
会员价 6.99 \$/份



6002  
酸辣汤  
Sweet and sour soup

非会员价 6.99 \$/份  
会员价 5.99 \$/份

非会员价 Non-member pricing 会员价 VIP member pricing

SOUP  
滋补羹



8003 桂花汤圆  
Osmanthus Rice Balls

非会员价 \$2.10 \$/碗  
会员价 \$2.00 \$/碗

8006 酒酿元子  
Rice balls in sweet rice wine

非会员价 \$2.10 \$/碗  
会员价 \$2.00 \$/碗

非会员价 \$2.10 \$/碗  
会员价 \$2.00 \$/碗

中區零售部 800-888-8888 中區零售部 800-888-8888

酒水系列

- |                                |                   |
|--------------------------------|-------------------|
| 8001 黑方<br>Black&White         | \$ 95/瓶(bottle)   |
| 8002 芝华士<br>Chivas             | \$ 95/瓶(bottle)   |
| 8003 红星二锅头<br>HongXingErGuoTou | \$ 75/瓶(bottle)   |
| 8005 红酒<br>Red wine            | \$ 30/瓶(bottle)   |
| 8006 百威<br>Buderweiser         | \$ 3.95/瓶(bottle) |
| 8008 银子弹<br>Coolslight         | \$ 3.95/瓶(bottle) |



## 饮料系列

Beverages

8009 雪碧 Sprite	\$1.50/罐 (Can)
8010 可乐 Coke	\$1.50/罐 (Can)
8011 Cplus	\$1.50/罐 (Can)
8012 柠檬茶 Nestea	\$1.50/罐 (Can)
8013 Ginger Ale	\$1.50/罐 (Can)
8015 豆浆 Soy bean juice	\$1.00/杯 (Cup)
8016 绿茶 Green tea	\$1.99/罐 (Can)
8018 加多宝 Jiaduobao Herbal tea	\$2.50/罐 (can)



EMPEROR'S WOK

LUNCHEON MENU

MONDAY TO SATURDAY: 11:30 AM - 3:30 PM

SATURDAY: 12:00 PM - 3:30 PM

SERVED WITH

CHOICE OF SOUP: WONTON, EGG DROP OR HOT & SOUR  
ROAST PORK FRIED RICE.

TEL: 544-4666

甜酸雞	1	Sweet and Sour Chicken	5.45
魚香雞	2	★ Chicken with Garlic Sauce	5.45
腰穀或合穀	3	Chicken with Cashews or Walnuts	5.45
毛茹雞	4	Moo Goo Gai Pan	5.45
公保雞丁	5	★ Chicken with Peanuts	5.45
芥蘭雞	6	Chicken with Broccoli	5.45
左宗雞	7	★ General Tso's Chicken	6.45
芝麻雞	8	Sesame Chicken	6.45
本棧雞	9	House Special Chicken	5.75
茄子雞	10	★ Eggplant Chicken	5.75
芥蘭牛	11	Beef with Broccoli	5.75
青椒牛	12	Pepper Steak	5.75
干炒牛肉絲	13	★ Beef Szechuan Style	5.75
魚香牛	14	★ Beef in Garlic Sauce	5.75
湖南牛	15	★ Beef with Hunan Style	5.95
湖南羊	16	★ Lamb with Hunan Style	6.25
本棧羊	17	★ House Special Lamb	6.25
干燒蝦	18	★ Baby Shrimp Szechuan Style	6.25
腰果蝦	19	Baby Shrimp with Cashews	6.25
魚香蝦	20	★ Baby Shrimp with Garlic Sauce	6.25
雙丁	21	Chicken and Shrimp in Brown Sauce	6.25
四季豆蝦	22	Baby Shrimp with String Beans in Brown Sauce	6.25
芥蘭蝦	23	Baby Shrimp with Broccoli	6.25
洞庭蝦	24	Lake Tung-Ting Shrimp	6.75
蝦籠麵	25	Shrimp with Lobster Sauce	6.75
叉白菜	26	Roast Pork with Chinese Vegetables	5.25
日鍋肉	27	★ Double Sauteed Pork	5.25
魚香肉	28	★ Pork with Garlic Sauce	5.25
豆司青瓜肉	29	Pork with Zucchini in Black Bean Sauce	5.25
水蝦肉	30	Moó Shu Pork	5.25
甜酸肉	31	Sweet and Sour Pork	5.25
干兩樣	32	Sauteed Broccoli and String Bean	5.65
乾山四季豆	33	★ Sauteed String Bean	5.65
素十錦	34	Vegetable Delight	5.65
擔麵	35	Lo Mein (Choice of Pork, Chicken, Shrimp or Beef)	5.25
炒麵	36	Chow Mein (Choice of Pork, Chicken, Shrimp or Beef)	5.35

★ HOT AND SPICY



NOW DELIVERING!!  
NOODLES...GARCIA'S...BLUE NOTE CAFE...YEN CHING...RED ROBIN...  
Along with Plush Pippin Pies & Flowers by Cindi's  
NOW, you finally have a choice! Enjoy Boise's finest restaurants without leaving home..



"Home Delivery From Boise's Finest Restaurants"

Just By Calling  
**336-4545**



Dinner Delivery Hours: 4:30 - 10:00 pm Daily Delivery Time: 45-60 Min  
Minimum Order: \$10.00 per restaurant Delivery Charge: \$3.00 per restaurant  
Cash, checks with check guarantee card, Visa & MasterCard accepted.  
Limited delivery area, expanding monthly.  
Prices subject to change without notice.  
GRATUITIES to your driver are greatly appreciated and may be included in your check.  
Gift Certificates Available

## NOODLES

APPETIZERS		SALADS	
# 1 - STUFFED MUSHROOMS - spinach, herbs, cream cheese & onion	\$3.75	# 4 - HOUSE SALAD	\$2.25
# 2 - CHICKEN BITS - with heavy mustard sauce	\$3.95	# 5 - SHOGUN SALAD	\$3.95
# 3 - MOZZARELLA MANTOVA - deep fried with marinara sauce	\$3.95		
<b>DINNERS - Dinners include salad with house dressing and fresh baked garlic bread. Pasta is made fresh daily.</b>			
# 6 - BAKED RIGATONI - fresh hollow pasta covered with meat sauce and cheese, then baked	\$7.25		
# 7 - SPAGHETTI WITH MEATBALLS	\$7.95		
# 8 - BAKED LASAGNE - fresh pasta, ricotta, Italian sausage, meat sauce & mounds of cheese	\$8.25		
# 9 - FETTUCCINE IN CREAM SAUCE	\$8.50		
# 10 - TORTELLINI ALFREDO - meat filled pasta smothered in a fresh parmesan cream sauce	\$8.95		
# 11 - MANICOTTI - hollow pasta filled with ricotta and beef topped with mushrooms and cheese	\$8.95		
# 12 - FETTUCCINE GHOTIE - spicy Italian sausage, garden veggies with egg noodles in a cream sauce	\$8.95		
# 13 - PASTA PRIMAVERA - garden fresh veggies topped with egg noodles in a creamy pesto sauce	\$9.50		
# 14 - SHOGUN FETTUCCINE - soy, shrimp, garden vegetables, pesto cream sauce with egg noodles	\$9.50		
# 15 - FETTUCCINE WITH CLAMS - egg noodles with cream sauce	\$9.50		
# 16 - CHICKEN CACCIAOTORE - chicken breast sauteed in brandy, white wine, mushrooms & peppers with side of fettuccine	\$9.50		
<b>FAMILY DINNERS - For Your Convenience - 2 person minimum</b>			
Includes Baked Lasagne, Fettuccine Primavera, Pizza, Salad & Garlic Bread			
		Med.	Large
		12"	14"
		6.75	8.75
		7.50	9.75
		7.50	9.50
		7.50	9.50
		8.25	10.75
		8.25	10.50
		8.00	10.00
		8.00	10.00
<b>PIZZAS - Pizzas are made with the freshest ingredients</b>			
		Med.	Large
		12"	14"
		6.75	8.75
		7.50	9.75
		7.50	9.50
		7.50	9.50
		8.25	10.75
		8.25	10.50
		8.00	10.00
		8.00	10.00

EXTRAS - Cheese, Anchovies, Black Olives, Pineapple, Tomato, Capers, Garlic Add \$3.75, \$1.00, \$1.25 for respective size pizzas.

## RED ROBIN

<b>APPETIZERS</b>		
# 1 - RANGO STEAMER - Seasonal fresh vegetables authentically steamed in a Chinese steamer. Served with chow-chow sauce and ranch dressing	\$4.60	
# 2 - LOUISIANA WINGS - Crisp chicken drumettes seasoned with Cajun spices and basted with a rich cayenne pepper sauce. Served with coleslaw, sticks, carrots and ranch dressing	\$5.95	
# 3 - GOLDEN ONION RINGS - A baker's dozen	\$5.25	
# 4 - CHEDDAR CHEESE AND BACON SMITHS - Six fresh fried potato skins, topped with bacon and cheddar cheese. Served with sour cream	\$5.25	
<b>SOUPS AND CHILI</b>		
# 5 - NORTHEASTERN CLAM CHOWDER - A rich base, slow cooked with tender clams and potatoes. Served with garlic cheese bread	\$3.75	
# 6 - SLOW COOKED BLACK BEAN CHILI - Salsa steak simmered in a southwestern chili sauce, black-eyed peas, corn and black beans. Served with cheddar cheese, whole green onions, fresh pico-de-gallo, and tortilla chips	\$5.50	
<b>WORLD FAMOUS BURGERS</b>		
# 7 - WHISKEY RIVER BBQ BURGER - Basted in BBQ sauce, topped with melted cheddar cheese, lettuce, tomato, pickles and mayo. Chicken	\$5.75	
# 8 - TERIYAKI CHICKEN BURGER - Marinated in teriyaki sauce, then topped with grilled pineapple, Swiss cheese, lettuce, tomato and mayo. Beef	\$4.75	
# 9 - BANZAI BURGER - Marinated in teriyaki sauce, then topped with grilled pineapple, cheddar cheese, lettuce, tomato and mayo	\$6.25	
# 10 - CALIFORNIA CHICKEN BURGER - A combination of jack cheese, homemade guacamole, bacon, lettuce, pickles, tomato and mayo	\$4.95	
# 11 - CRISPY CHICKEN BURGER - Freshly breaded, golden brown, tasty, tender, breast of chicken, placed atop pickles, onions, mayo and ketchup, then topped with crisp lettuce	\$5.50	
# 12 - CHEESEBURGER - Your choice: American, Swiss, Cheddar, Provolone. Pepper or Jack cheese. Well add the fresh lettuce, tomato, pickles and mayo	\$4.40	
# 13 - OUR MONSTER BURGER - Double meat, double American cheese, lettuce, tomato, pickles, onions and mayo between one sesame seed bun	\$5.75	
# 14 - TEMPURA FISH BURGER - White fish fresh fried in a light tempura batter. Topped with lettuce, tomatoes, pickles and tartar sauce. Served on a whole wheat bun	\$5.10	
<b>SALADS, SANDWICHES AND SPUDS</b>		
# 15 - RED ROBIN COBB - Fresh greens with smoked chicken, bacon, hard boiled egg, mushrooms, avocado, black olives, tomato and blue cheese croutons	\$5.25	
# 16 - BBQ CHICKEN SALAD - A plump, juicy, charbroiled chicken breast smothered with our own Whiskey River BBQ sauce and served on a bed of crisp garden greens with sliced dill pickles, tomatoes, ranch style beans, avocado slices, garlic cheese bread and ranch dressing	\$6.75	
# 17 - RAINBOW PASTA SALAD - A homemade blend of pepperoni, turkey, green olives, tomatoes, fresh basil, artichoke hearts and rainbow pasta. Served on a bed of fresh spinach with garlic cheese bread and Italian dressing	\$6.95	
# 18 - RED ROBIN CLUB - Three layers of fresh multi-bean salad topped with smoked ham, bacon, turkey, Swiss and cheddar cheese, alfalfa sprouts and sliced tomato. Served with fresh rainbow pasta salad	\$6.25	
# 19 - ELTA CROISSANT - A light and flaky croissant filled with turkey breast, bacon, avocado, mayo, lettuce and tomatoes. Served with a fresh onion wedge	\$5.50	
# 20 - HECK OF A SPUD - Two of Idaho's best, topped with cheddar cheese, bacon, sliced tomatoes, sour cream, margarine and green onions	\$4.65	
# 21 - TACO SPUD - Two of Idaho's best, topped with seasoned taco meat, melted cheese, margarine, sour cream, olives, salsa and sliced tomatoes	\$5.75	
<b>INTERNATIONAL FLAVORS</b>		
# 22 - SHANGHAI CHICKEN SKEWERS - Three plump skewers marinated in teriyaki, charbroiled and basted with Shanghai sauce. Served with orange pecan rice and fresh vegetables	\$7.95	
# 23 - TOP SILOAM STEAK - A large USDA choice top sirloin steak lightly seasoned and charbroiled to your liking. Served with a baked potato and fresh vegetables	\$9.95	
# 24 - CHICKEN MILANO - A flavorful meat of tender charbroiled breast of chicken marinated in garlic, lemon and butter. Accompanied with mushrooms, Alfredo, sauteed broccoli, artichoke hearts and tomatoes	\$8.75	
<b>MILKSHAKES AND MALTS</b>		
# 25 - MILKSHAKES OR MALTS - Chocolate, Strawberry, Pineapple, Peach or Raspberry - made with real fruit	\$2.50	

## FLOWERS BY CINDI'S

All orders must be received by 4:00 p.m. for same day delivery. Advance order recommended.			
<b>FESTIVITY CENTERPIECE</b> - Table arrangement with bright, vibrant flowers (specify colors or shape if important).			
\$25.00	\$27.50	\$30.00	
<b>COUNTRY ELEGANCE</b> - French Country Bouquet in a basket. Color: Red, Ferns and Lacey. Great for any occasion.			
\$27.50	\$25.00	\$27.50	
<b>TWILIGHT AMOUR</b> - Roses, Roses, Roses - for those romantic, candlelight moments. All you provide is the whispert, our roses say the rest.			
Bud Vases	\$10.95	\$11.95	\$12.95
Half Dozen	\$24.50		
Dozen	\$36.50		
<b>CELEBRATION</b> - Let's have wine, fruit and flowers. Say Congratulations, Happy Birthday, Welcome Home, or Goodbye.			
\$27.50	\$30.00	\$32.50	

## GARCIA'S

<b>APPETIZERS</b>			
# 1 - FESTA BEAN DIP - A zesty dip served with chips for dipping		\$4.25	
# 2 - ESPINACA CON QUESO - A delicious blend of jalapeno cheese, onion, ripe tomatoes and a touch of spinach. Served with chips for dipping. (Must microwave)		\$4.95	
# 3 - GUACAMOLE DIP - Delicious guacamole made with California avocados and served with chips for dipping		\$5.25	
# 4 - MINI CHIMIS - A dozen mini chimis served with zesty bean dip and cream cheese. Your choice of beef or chicken		\$3.75	
# 5 - CHIPS & SALSA - A generous portion of our fresh cooked corn tortilla chips and a pint of our famous homemade salsa		\$4.00	
<b>SAMPLERS</b>			
# 6 - OLIVIA'S SAMPLER - A poco pollo fundido - two mini tacos - two mini tostadas - two mini chimis - served with beans		\$7.45	
# 7 - JULIO'S SAMPLER - A corn tortilla - two mini tacos - two mini chimis and one chicken fajita served with beans		\$7.45	
<b>SALADS</b>			
# 8 - CHICKEN AVOCADO SALAD	\$4.95	# 9 - SEAFOOD SALAD	\$4.95
<b>DINNERS</b> - All dinners are served with rice and beans.			
#10 - BEEF CHENCHANGA - A deep fried ground beef chili covered with green sauce and sour cream			\$5.75
#11 - CHICKEN CHENCHANGA - A deep fried chicken chili covered with enchilada sauce and sour cream			\$5.75
#12 - ENCHILADA VALLARTA - Two soft flour tortillas filled with jack cheese and pico de gallo salsa. Smothered with enchilada sauce			\$5.75
#13 - BEEF ENCHILADA DUO - Two beef enchiladas covered with green sauce and sour cream			\$6.50
#14 - CHICKEN ENCHILADA DUO - Two chicken enchiladas covered with enchilada sauce and sour cream			\$6.50
#15 - TAQUITOS - Four flour tortillas filled with special beef or seasoned chicken and deep fried. Topped with guacamole, fresh diced tomatoes, shredded cheddar cheese and dried green onions			\$6.95
#16 - FLAUTAS - Four corn tortillas filled with special beef or seasoned chicken and deep fried. Topped with guacamole, fresh diced tomatoes, shredded cheddar cheese and dried green onions			\$6.95
#17 - TACO BURRITO - A soft flour tortilla filled with seasoned ground beef, tomatoes, lettuce, cheese and dried green onions. Smothered in enchilada sauce			\$5.50
#18 - BURRITO - A soft flour tortilla filled with seasoned ground beef or seasoned chicken, covered with enchilada sauce			\$5.50
#19 - POLLO FUNDIDO - A deep fried, folded crispy flour tortilla filled with tender seasoned chicken. Covered with our specially prepared cream cheese and melted cheddar cheese			\$7.95
#20 - SEAFOOD FUNDIDO - a deep fried, folded crispy flour tortilla filled with crab, seafood and shrimp. Covered with our specially prepared cream cheese and melted cheddar cheese			\$7.95

## YEN CHING

<b>APPETIZERS</b>			
# 1 - POT STICKERS (H)	\$3.95	# 2 - EGG ROLLS (2)	\$1.95
# 3 - PORK & SEEDS	\$4.50	# 4 - FRIED SHRIMP (H)	\$3.95
# 5 - BARRICADED SPARERIBS			\$4.50
<b>NOODLES</b> (soft or fried)			
# 6 - CHICKEN CHOW MEIN	\$4.95	# 7 - YEN CHING CHOW MEIN	\$5.95
# 8 - U.S.O. PORK CHOW MEIN	\$4.95	# 9 - BEEF CHOW MEIN	\$4.95
<b>FRIED RICE</b>			
#10 - CHICKEN FRIED RICE	\$4.50	#11 - B.B.Q. PORK FRIED RICE	\$4.50
#12 - VEGETABLE FRIED RICE	\$4.50	#13 - YEN CHING FRIED RICE	\$5.50
<b>VEGETABLES</b>			
#14 - MUSHROOM, BAMBOO SHOOTS & SNOW PEAS	\$5.50	#15 - VEGETABLE DELUX	\$5.50
#16 - DRY COOKED STRING BEANS			\$5.95
<b>SOUPS</b>			
#17 - SIZZLING RICE SOUP	\$3.50	#18 - "HOT AND SOUR SOUP"	\$3.00
<b>FOWLS</b>			
#19 - "KUNG PAO CHICKEN" - Tender diced chicken sautéed with dried chili pepper topped with peanuts in Szechuan style			\$5.95
#20 - ALMOND CHICKEN	\$5.95	#21 - "MANDARIN SPICY CHICKEN"	\$6.95
#22 - "THE GENERAL'S CHICKEN"	\$7.50	#23 - SWEET AND SOUR CHICKEN	\$5.95
#24 - SNOW WHITE CHICKEN (same as Moo Goo Gai Pan)			\$5.95
<b>PORK</b>			
#25 - MOO SHU PORK - Shredded pork, bamboo shoots, bean sprouts wrapped with omelette, served with soy bean sauce and thin mandarin pancakes			\$6.95
#26 - SWEET AND SOUR PORK			\$5.95
<b>BEEF</b>			
#27 - MONGOLIAN BEEF - Sliced tender beef sautéed with green onion and garnished with crispy egg noodles			\$7.25
#28 - BEEF WITH BROCCOLI	\$6.50	#29 - "HOOHAW BEEF"	\$6.95
#30 - Szechuan Beef	\$6.95	#31 - ORANGE FLAVORED BEEF	\$8.95
<b>SEAFOOD</b>			
#32 - "YOUNG PAO SHRIMP"	\$7.95	#33 - SHRIMP WITH VEGETABLES	\$7.95
#34 - "MANDARIN SPICY SHRIMP"	\$7.95	#35 - SWEET AND SOUR SHRIMP	\$7.95
#36 - SIZZLING HAPPY FAMILY - Assorted fresh seafood, meat and vegetables, served with hot sizzling sauce			\$10.95
			*Spicy and Hot
<b>FAMILY DINNERS</b> - For Your Convenience - 2 person minimum			
DINNER FOR TWO - Station Beef Soup, Egg Roll, Pork & Seeds, Mongolian Beef, Sweet & Sour Pork, Pork Fried Rice, Cookies	\$9.95	Per Person	
DINNER FOR THREE - Add Snow White Chicken			
DINNER FOR FOUR - Add Mandarin Spicy Shrimp			
DINNER FOR FIVE - Add Sizzling Happy Family			

## BLUE NOTE CAFE

<b>APPETIZERS</b>				
# 1 -	SCALLOPS WRAPPED IN BACON WITH WATERCHESTNUTS		\$6.25	
# 2 -	COCONUT BLUE BATTER PRAWNS WITH SWEET & SOUR PLUM SAUCE		\$5.25	
# 3 -	CHICKEN SATAY - 6 sticks with garlic peanut sauce		\$4.95	
# 4 -	BANH KHUO BEEF WITH BASIL LEAVES - marinated in garlic, ginger and soy, these choice sirloin brochettes are mesquite grilled		\$4.95	
<b>FRESH SALADS</b>				
# 5 -	CAESAR SALAD A LA JACK - Bacon & tomatoes instead of anchovies		\$3.25	
# 6 -	HOUSE SALAD - The house dressing is a garlic & dill vinaigrette		\$2.25	
# 7 -	PAMELA'S PEA SALAD - Sweet peas, radishes, onion and celery in a creamy dill dressing topped with bacon and peanuts		\$2.50	
# 8 -	LARGE SPINACH SALAD WITH BAY SHRIMP & POPPY SEED DRESSING - Tossed with radishes & mushrooms, topped with egg		\$6.50	
# 9 -	bacon & mozzarella jack cheese			
# 10 -	CURRIED INDOONESIAN PLANTAIN CHICKEN SALAD - Crisp romaine tossed with chicken, watercheifruits, bean sprouts, radishes, green		\$6.50	
	pepper, peanuts & honey dill dressing, sprinkled with sesame seeds			
#10 -	TORTELLINI PASTA SALAD - Cheese filled tortellini with salami, broccoli, black olives, fresh grated Parmesan and sun-dried tomatoes		\$6.50	
	tossed with peach vinaigrette			
<b>DINNERS</b>				
#11 -	PASTA JAMBALYA - Shrimp, chorizo & chicken over fresh lemon linguini in a spicy New Orleans style tomato based sauce, served with		\$10.25	
	8 grain bread & butter			
Following entrees are accompanied by baked rice, fresh vegetable du jour & 8 grain bread & butter.				
#12 -	GRILLED PRAWN BROCHETTE - Served with lemon butter		\$11.95	
#13 -	SEAFOOD BROCHETTE - Shredded scallops, prawns & selected fish with vegetables, served with lemon butter		\$11.25	
#14 -	CHICKEN MALAYIA - With a spicy garlic peanut sauce		\$11.25	
#15 -	CHICKEN SERENADE - in a garlic cream sauce with mushrooms, artichoke hearts, tomatoes & white wine		\$11.75	
#16 -	SZECHUAN PORK TENDERLOIN - Marinated in lemon juice, sherry and soy sauce, seasoned with red pepper and garlic. Accompanied		\$12.25	
	by Szechuan peanut sauce			
#17 -	FRESH CATCH OF THE DAY - Mesquite grilled or blackened, served with lemon butter		\$13.95	
#18 -	PETTIT FLET MIGNON - in sauce - Accompanied by Idaho potato fries		\$14.25	
#19 -	SHERRY ORANGE MESQUITE GRILLED DUCK BREAST - Marinated in soy sauce, orange juice, burgundy and Worcestershire, mesquite		\$14.50	
	grilled and served with wine sauce			
#20 -	ROAST RACK OF BABY NEW ZEALAND LAMB - Coated with seasoned bread crumbs and accompanied by a dew delicate minted		\$14.95	
	dressing sauce			
<b>DESSERTS</b>				
#21 -	CHOCOLATE BOURBON PECAN PIE	\$3.25	#22 - FUDGE MARBLE CHEESECAKE	\$3.25
#23 -	WHITE CHOCOLATE CHEESECAKE WITH RASPBERRY SAUCE	\$3.50		\$3.50
<b>PLUSH PIPPIN</b>				
HOMEMADE PIES				
- Available daily with any order (selection subject to availability)		\$6.00-\$7.95	Whipped Cream	\$2.00

Fatty Crab  
Private Events/Pre Fix Menu

Passed hors d'oeuvres Select 2  
Quail egg shooters- 4 homemade sambals  
Green Mango batons w/ chili sugar salt  
Fatty Tea sandwiches- Pork Belly & sambal aioli  
Watermelon Pickle & Crispy Pork Skewers

Small Plates Select 2  
Green Mango Salad  
Jalan Alor Chicken Wings  
Heritage Foods Pork Ribs  
Pickles Raja Chulan

Mains Select 2  
Wonton Mee  
Singaporean Black Pepper Mussels  
Chicken Claypot- ginger, green chili, tofu  
Short Rib Rendang  
Chili Crab- supplemental charge

Vegetables Select 1  
Kang Kong Belacan  
Chinese Broccoli w/salt fish  
Steamed Bok Choy w/oyster sauce

Rice Select 1  
Coconut Rice  
Chicken Rice  
Tamaki Rice



红楼宴席菜单

The Red Mansion Banquet Menu

冷菜 Hors d'oeuvres

- 什锦攒盒: 金钗寿宝五  
Assorted delicacies, Fairy Jade surrounded by Beauties  
(烧鸭翅、糟鸭信、叉烧肉、芥末鸭掌、五香鱼、佛手海参、脆皮皮、萝卜卷、花菇鲜笋)  
(pickled carmlns goose breast, duck tongues in wine sauce, seasoned roast pork, duck feet with mustard, fish in five spices, jellyfish in the shape of Buddha's hand, seutd and sauce cooked eucum-ber peel, turnip rolls, braised bamboo shoots with Chinese mushroom)
- 四小碟: 什锦蜜饯菜脯  
Assorted honey preserved fruits

热菜 Main dishes

- 雪豆芽芽  
Celery sprout in snow
- 茄条  
Fragrant eggplant with assorted nuts
- 鸡丝笋  
Bamboo shoots with chicken marrow
- 扒鹿茸  
Stewed and seasoned carmel pad
- 老蚌怀珠  
Pearl in the bosom of an aged clam
- 三鲜鹿筋  
Deer tendon with abalone, scallop and winter bamboo shoot
- 怡红祝寿  
Birthday celebration of beau Yihong

点心 Light refreshment

- 蟹肉雪饺儿  
Snow white dumplings stuffed with crab meat
- 小粽子  
Little Dragon Boat Festival dumplings
- 枣泥山药糕  
Date paste and Chinese yam pudding
- 豆腐皮儿包子  
Steamed stuffed bun with soya milk skin wrap-ping

汤 Soup

- 鸡皮虾丸汤  
Chicken skin and shrimp ball soup

主食 Food

- 胭脂稻米饭  
Carmine rice
- 紫米粥  
Purple rice gruel

茶 Tea

- 矿泉龙井  
Longjing (Dragon Well) tea made of mineral water

酒 Wine

- 清官御酒  
Imperial wine in the Qing Dynasty

饮料 Soft drink

- 酸梅汤(排远斋产)  
Sweet-sour plum juice

水果 Fruits

- 西瓜  
Water melon
- 水蜜桃  
Honey peach

中国古典音乐伴奏  
With the accompaniment of classical Chinese music



### 新年隆重推出

- ① 金雞報喜 14.<sup>95</sup> Roast chicken with bamboo & black mushroom
- ② 羅漢拜年 11.<sup>95</sup> Special Vegetarian with lotus root.
- ③ 步步高陞 11.<sup>95</sup> New year's rice cake with pork.
- ④ 橫財就手 11.<sup>95</sup> pig feet with ice lettuce.
- ⑤ 萬事如意 14.<sup>95</sup> Shrimp stuffed with King crab meat
- ⑥ 年年有餘 20.<sup>95</sup> Grouper filet with lotus root.
- ⑦ 鴻運當頭 23.<sup>95</sup> Roast chicken.
- ⑧ 金枝玉葉 14.<sup>95</sup> Shredded dry scallop & snow peas leaves
- ⑨ 千年賀歲 16.<sup>95</sup> Jumbo Shrimp with walnut.
- ⑩ 花開富貴 18.<sup>95</sup> King crab meat with snow peas leaves
- ⑪ 萬里前程 14.<sup>95</sup> Shrimp with lotus root.
- ⑫ 黃金萬兩 14.<sup>95</sup> Braised bean curd with shrimp paste
- ⑬ 海參大利 24.<sup>95</sup> Sea cucumber & black mushroom with baby bok choy.

# 真味

「美味」古有明訓：「食、海鮮、煎牛、蒸魚、自有一派味」，別無加上「真味」而失其真味。

味

帝國中心

福滿樓酒家

地址：香港中環皇后大道中七號  
電話：3134928  
傳真：3166603  
訂座：3134928  
營業時間：上午十一時至凌晨二時

海港城

福滿樓酒家

地址：香港中環皇后大道中七號  
電話：3134928  
傳真：3166603  
訂座：3134928  
營業時間：上午十一時至凌晨二時

福滿樓



FULL MOON CANTONESE CUISINE



### 二人世界

小籠蒸圓蝦  
三寶地鮑翅  
琵琶乳鴿  
清蒸海上鮮  
迷你糯米飯  
精美甜品

二位用 \$220

### 醉蝦鮑翅餐

醉翁生蝦  
三寶地鮑翅  
南乳吊燒雞  
清蒸海上鮮  
碧綠鮑魚  
八寶蒸仔飯

四位用 \$450

### 龍蝦鮑翅餐

上湯焗龍蝦  
雲吞鮑翅  
南乳吊燒雞  
碧綠鮑魚  
清蒸海上鮮  
雙冬山瑞燕

六位用 \$620

### 三人世界

小籠蒸圓蝦  
三寶地鮑翅  
琵琶乳鴿  
清蒸海上鮮  
臘鴨保飯

三位用 \$330

### 填鴨餐

小籠蒸圓蝦  
滋補地湯  
北京片填鴨  
清蒸海上鮮  
狗仔鴨  
鴨絲扒伊麵

四位用 \$198

### 龍蝦火鍋餐

大龍蝦刺身  
肥牛生魚片  
鮮吊片、翅片  
鯉魚球、墨魚丸  
豉汁蒸雲吞  
時蔬粉吞

三至四位用 \$280

### 龍蝦頂鴨翅 \$1180

星州焗龍蝦  
京式六小拼  
五蛇會生翅  
北京片填鴨  
葡汁獨帶子  
清蒸海上鮮  
棠杞三色蔬  
金杯填鴨  
生炒糯米飯  
上海粟肉吞  
精美甜品

### 喜慶華筵 \$1780

醉翁生蝦  
金玉滿華堂  
兩鳳肝炒鴿片  
熱干燒二尾帶子  
金腿大生翅  
鮮鮑片扣獨掌  
南乳吊燒雞  
清蒸雙海斑  
生炒糯米飯  
上海粟肉吞  
精美甜品

### 乳豬鮑翅席 \$2380

醉翁生蝦  
乳豬全體  
兩發財瑞仕甫  
筆雲腿炒鴿片  
肘子菜扣扒鮑翅  
蒜茸炒時蔬  
玫瑰玉樹雞  
清蒸海上鮮  
生炒糯米飯  
上海粟肉吞  
精美甜品

FUNG LUM SZECHUAN RESTAURANT

SPECIALITIES

1. \* Szechuan Chicken

2. \* Prawn with chilli & Garlic Sauce

3. \* Sliced pork in Garlic & chilli sauce

4. Smoked Duck

5. \* Beef fillet with pepper & hot garlic sauce

6. Fried season beans

7. \* Scallops in garlic & onion sauce

8. \* Frog legs with chilli & sauce

9. Fried Pork Ribs Szechuan style

10. \* Beef in Black Bean Sauce

11. Braised Abalone With Mushroom

12. Shark's Fin With Crabmeat

13. Honey Ham

14. Vermicelli with chilli and prawn balls

\* HOT

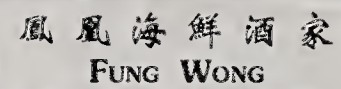
大干燒片  
雲白明  
樟茶  
魚香  
干扁四季豆  
宮保帶子  
家常田雞  
清蒸排骨  
鮮菇鮑魚  
蟹肉魚翅  
靈芝燉  
天府蝦羹

特別介紹

楓林閣川菜







**Hong Kong Style Seafood Restaurant**

☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆

精美點心 (Dim Sum)

小 册 \$1.90

[illegible]

\*Rango rang\*  
make  
Fusion Crepe  
Borwery at  
Grand St.

\*Nippon No-Aji

Tofu+mushroom(bonito flakes,okonomi sauce,  
seaweed)

\*SALMON D-lite

Smoked salmon+mushroom (spiced tomatoes,veg.  
cream)

\*Itsy bitsy fishy

Sardine+tomato (parsley,spiced tomatoes,cucumber)

\*Cheesey Sleazy

Spam+Cheese (cheese,onion,cucumber,mayo sauce)

\*Mediterranean vegetarean

Mediterranean mix(chopped Spinach,feta  
cheese,raisins,chestnut,

\*Hurry Curry

Thick curry sauce +potato(no meat,yellow  
curry,beans,veg.)

\*Egg n Clams

Omelet style eggs w/clams(scallion,onions,paprika)

This is just a temporary sample menu. There will be  
more flavors to add as we progress.....thank you.



*\*Vicky pinky*

Strawberry + banana (cream, caramel, sugar icing)

*\*Mango Jango*

Mango +Kiwi (butterscotch, cream, sugar icing)

*\*Ebony harmony*

Banana + chocolate (nutella chocolate, cream,  
butterscotch, sugar icing)

*\*Peach blanco*

Peach +banana (butterscotch, cream, sugar icing)

*\*Nutty Nana*

Banana + peanut butter (honey+roast almond)

*\*Crunchy Munchy*

Marshmallow+rice-krispies (peanut cream,  
whipcream,caramel)

*\*Apple Zapple*

Sliced apple w/cinnamon+honey(whipcream+caramel)

*\*Nuts-4-Nuts*

4 kinds nuts+peanut cream(roasted almonds+peanuts  
+pinenuts+crushedwalnut+whipcream+condensed milk)

*Giovanni's On The Hill*  
*Thursday, September 28, 2006*

*Dinner*

*Appetizer:*

*Combination of:*

*Jumbo shrimp de Jonghe and*

*Lobster Ravioli*

*Salad*

*Assorted greens, red onions, tomatoes & red peppers*

*Entree*

*Choice of:*

*\*Veal Saltimbocca Alla Giovanni's*

*scaloppini of veal topped with prosciutto & Fontina cheese,*

*white wine sauce & fresh sage*

*\*Filet of Beef Rosmarino*

*sautéed wild mushrooms & fresh rosemary*

*Filet of Halibut*

*Chardonnay wine, artichokes & sun-dried tomatoes*

*\*Chicken Alla Piemontese*

*Marsala wine, mushrooms and peppers*

*Dessert*

*Homemade Torta di Mascarpone*

**Special Menu from the chef**  
**Menu Speciale composé par le chef**

For 2 pers./ A partir de 2 pers

Soup /Potage

\*\*\*\*\*

4 different principal dishes

4 plats resistants different

\*\*\*\*\*

Dessert

\*\*\*\*\*

Coffee or tea/ Café ou thé

Price/Prix : p.p. Euro 33,-

**Rice table “ Gouden Rivier “**  
**Table du Riz “ gouden Rivier “**

For 2 pers./ A partir de 2 pers.

Swch Kauw soup/Potage Swch Kauw

\*\*\*\*\*

Minni egg-rolls & crablegs

Minni loempia & Pince de crabe farcie

\*\*\*\*\*

Beef with ginger-sauce / Boeuf avec sauce Gingembres

Sweet and sour porc / Viande de Porc a la King To

Prawns with curry-sauce / Scampi's a la sauce curry

\*\*\*\*\*

Coffee or tea / Cafe ou The

From 4 pers. Extra Squid with peppers and salt

A partir 4 pers. Extra Calamares avec poivre.

Vanaf 6 pers. Extra Steamed oyster with black-beansauce

A partir 6 pers. Extra Huitres a la vapeur sauce Tauzi

Price / Prix p.p. Euro 30.75



**Cantonese rice-table / Table de Riz Cantonaise**

For 2 person. / a partir 2 pers.

Wan Tan Thong / Potage Wan Tan

\*\*\*\*\*

Chinese spring-rolls / Croquette Chinois

Steamed ravioli with meat / Raviolis aux viande a la vapeur

Steamed meat paty / Viande du porc a la vapeur

\*\*\*\*\*

Iron plate beef with oyster sauce / Ti Pan viande de boeuf la sauce d 'Huitres

Special big gamba's with spicy sauce / Spec. Grand Gamba's à la sauce piquante

Froglegs with Garlic / grenouilles à la sauce l'ail

\*\*\*\*\*

Dessert / Dessert

\*\*\*\*\*

Coffee or tea / Cafe ou The

Per Person Euro 31.75

From. 4 person. Extra Roasted duck

A partir 4 pers. Extra Roti Canard de Pekin

From. 6 person. Extra Lamb-cutlet with black peppers

A partir 6 pers. Extra Agneau avec poivre noir

**Sea Foods Menu / Menu Fruits de Mer**

For 2 person. / a partir 2 pers.

Sweh Kauw soup / Potage Sweh Kauw

\*\*\*\*\*

Steamed oyster / Huitres a la vapeur

Fried crablegs / Pince de Crabe farcie fritti

\*\*\*\*\*

Lobster with ginger-sauce/ Homard avec sauce Gingembres

\*\*\*\*\*

Sea-food marmite / Marmite avec Fruits de Mer

Nile perche with sweet and sour sauce / Perche du nile aux sauce aigre-doux

\*\*\*\*\*

Dessert / Dessert

\*\*\*\*\*

Coffee or tea / Cafe ou The

Per Person Euro 42.75

From 4 pers. Extra Ray on Malaysian style

A partir 4 pers. Extra Raie à la Malaysienne

From 6 pers. Extra Steamed St. James shells ( Scallops )

A partir 6 pers. Extra Coquilles a la vapeur

**Chinese rice table / Table de Riz Chinoise**

For 2 persons / a partir de 2 pers.

Tomato soup / Potage Tomate

\*\*\*\*\*

Special Cantonese spring-rolls / Croquettes Cantones

Chinese pancake with fried meat / Crepes Chinois avec viande fritti

\*\*\*\*\*

Beef with pine-apple / Boeuf avec Ananas

Roasted porc meat with spicy sauce / Viande du porc a la sauce piquante

Cantonese vegetables with prawns / Legumes a la Cantones avec scampi's

\*\*\*\*\*

Coffee or tea / Cafe ou The

Per Person Euro 21.-

From 4 person. Extra Chicken with Curry sauce

A partir 4 pers. Supplement poulet à la sauce Curry

From 6 person. Extra Peking duck

A partir 6 pers. Supplement Canard Pekin

**Indonesian rice-table / Table de Riz Indonesian**

From 2 persons. / a partir 2 pers.

Spicy sour soup / Potage Tong Yum

\*\*\*\*\*

Iron plate satés / Plaque de fer avec brochettes

\*\*\*\*\*

Prawns with indonesian sauce / Crevettes a la sauce Indonesienne

Beef with spicy sauce / Boeuf a la sauce piquante

Beef with curry-sauce / Boeuf a la sauce curry

Chicken curry / Poulet a la sauce curry

Spicy sour vegetables / Legumes Indonesiennes

Sweet and sour vegetables / Legumes aux aigre-doux

Fried bananas / Bananes fritti

\*\*\*\*\*

Coffee or tea / Café ou Thé

per person Euro 26.50

From 4 pers. extra Rendang lamb cutlet / a partir 4 pers. extra Agneau a la Rendang

From 6 pers. extra Squid with Curry / a partir 6 pers. Extra Calamares aux Curry

Hoi Sien / Zeevruchten / Fruits de Mer

		Euro
65	<b>Tauzi Yauw Yeu</b> ..... Squid with black-beansauce / Calamares avec sauce Haricots noir	12.75
66	<b>Keung Tjong Yue</b> ..... Fried Nile perch with gingersauce / Perche du nile avec sauce Gingembre	13.75
67	<b>Lat Tjap Yue</b> ..... Nile perch with spicy sauce / Perche du nile au sauce piquante	13.75
68	<b>Thiem Suun Yue</b> ..... Nile perch with sweet and sour sauce / Perche du nile a la sauce aigre-doux	13.75
69	<b>Asam Po Yue</b> ..... Fried Ray with Malaysian spicy- sour sauce / Raie à la sauce Malaysienne piquant-aigre	13.75

Indonesian dishes / Repas Indonesien

70	<b>Ka Lie Kai</b> ..... Chicken cubes with curry-sauce / Cubes de Poulet à la sauce Curry	10.25
71	<b>Ka Lie Yauw Yeu</b> ..... Squid with curry-sauce / Calamares à la sauce Curry	12.75
72	<b>Ka Lie Ngau</b> ..... Beef with curry-sauce / Boeuf à la sauce Curry	12.75
73	<b>Ka Lie Yeung Yuk</b> ..... Lamb with curry-sauce / Agneau à la sauce Curry	18.75
74	<b>Ka Lie Ha</b> ..... Prawns with curry-sauce /Scampi's à la sauce Curry	18.25
75	<b>Ka Lie Po Yue</b> ..... Ray with curry-sauce / Raie à la sauce Curry	13.75
76	<b>Kai Sateh</b> ( 4 pc. )..... 4 satés of chicken / 4 pc. Brochettes au Poulet	5.25
77	<b>Ngau Sateh</b> ( 4 pc. ) ..... 4 satés of beef / 4 pc. Brochettes au Boeuf	6.75
78	<b>Ha Sateh</b> ( 4 pc. )..... 4 satés of prawns / 4 pc. Brochettes au Crevettes	9.25



Hoi Sien / Zeevruchten / Fruits de Mer

		Euro
51	<b>Keung Tjong Long Ha</b> ..... Lobster with gingersauce / Homard avec sauce Gingembre	33.75
52	<b>Kam Heung Long Ha</b> ..... Lobster with Spec. Chinese Sauce / Homard avec la sauce Chinois	34.75
53	<b>Sing Ma Long Ha</b> ..... Lobster with Sing Ma sauce / Homard avec sauce Sing Ma	35.75
54	<b>Hoi Sien Po</b> ..... Sea-food Maison / Fruits de Mer Maison	18.75
55	<b>Ha Lok</b> ..... Prawns with special spicy sauce /Gamba's avec sauce piquante special	18.75
56	<b>Lat Tjap Ha</b> ..... Prawns with spicy sauce / Scampi's avec sauce piquante	16.75
57	<b>Hak Tjieuw Ha</b> ..... Prawns with black-pepper sauce / Scampi's avec sauce poivre noir	16.75
58	<b>Suun Yong Ha</b> ..... Prawns with garlic / Scampi's avec l'ail	16.75
59	<b>Tak Tai Ha</b> ( 3 pieces ) ..... 3 big Gamba's with sauce at choice / 3 pc. Gamba's geant avec sauce au choix	15.25
60**	<b>Tjing Tai Chi</b> ( 5 pieces ) ..... 5 steamed St. James shells with sauce at choice 5 pc.Coquilles St-Jacques a la vapeur avec sauce au choix	20.50
61**	<b>Tjing Sang Ho</b> ( 8 pieces ) ..... 8 steamed oysters with sauce at choice 8 pc. Huîtres a la vapeur avec sauce au choix	15.00
62	<b>Kong Po Yauw Yeu</b> ..... Squid with Kong Po sauce / Calamares au sauce kong po	12.75
63	<b>Tjieuw Yim Yauw Yeu</b> ..... Fried Squid with peppers and salt. / Calamares avec poivre	12.75
64	<b>Lat Tjap Yauw Yeu</b> ..... Squid with spicy sauce / Calamares au sauce piquante	12.75

Poultry and meatdishes /  
Vollailles et Viandes

		Euro
39	<b>Thien Kai</b> ..... Froglegs with sauce at choice / Cuisses de Grenouilles sauce au choix	13.25
40	<b>Hak Tjieuw Ngau</b> ..... Beef with black-pepersauce / Boeuf a la sauce poivre noirs	12.75
41	<b>Tom Yam Ngau</b> ..... Beef with spicy sauce from Thailand / Boeuf à la sauce piquante Thaïlandaise	12.75
42	<b>Po Leo Ab</b> ..... Fried duck with pineapple / Canard avec l'Ananas	15.75
43	<b>Sieuw Ab</b> ..... Special roasted Peking duck /Speciale Roti Canard de Pekin	19.75
44	<b>Fo Yuk</b> ..... Roasted porc with spicy-sauce / Babi Pangang	11.50
45	<b>King To Yuk</b> ..... Porc with sweet and sour sauce / Viande de Porc a la sauce aigre-doux	12.00
46	<b>Hak Tjieuw Yeung Tjai Kwat</b> ..... Lambcutlet with black peppers. / Cote d'Agneau ou poivre noir	18.75

Saie Tjaan / European dishes / Plats Europeens

47	<b>Ngau Paa</b> ..... Beef steak / steak	15.75
48	<b>Yeung Paa</b> ..... lamb cutlet / Cotelettes d'agneau	18.75

Thoong Tjaan / Childrenmenu / Menu Enfant

49	<b>Thoong Sateh</b> ..... Childrenmenu with saté, apple-compote and chips Menu d'enfant avec brochette, compote de pommes et frites	6.25
50	<b>Thoong Tjung</b> ..... Children menu with minced-meatball, apple-compote and chips Menu d'enfant avec fricandel, compote de pommes et frites	6.25

Faan Tjaan / Rice dishes / Plats au Riz

		Euro
26	<b>Yeung Tjauw Chow Fan</b> ..... Fried rice with various vegetables,meat and shrimps/ Riz saute aux legumes, viandes et crevettes.	10.50
27	<b>Nasi Lemak</b> ..... Nasi Lemak / Riz Lemak	12.25

Cantonese dishes / Plats Cantonaise  
Tjoy Tjaan / Vegetables dishes / Legumes

28	<b>Kong Dong Kai Tjap</b> ..... Vegetables with chicken / Legumes avec blanc de Poulet	9.75
29	<b>Kong Dong Yauw Yeu Tjap</b> ..... Vegetables with Squid / Legumes avec Calamares	12.50
30	<b>Kong Dong Ha Tjap</b> ..... Vegetables with shrimps / Legumes avec crevettes	14.00
31	<b>Kong Dong Tjap Wuie</b> ..... Vegetables with shrimps, chicken and beef / Legumes avec crevettes, Poulet et tranches de boeuf	15.75

Poultry-and meatdishes / Plats de Vollailes et Viandes

32	<b>Sieuw Kai</b> ..... Roasted chicken / Poulet roti	10.50
33	<b>Poloo Kai</b> ..... Chicken with pineapple / Poulet avec ananas	9.75
34	<b>Lat Tjap Kai</b> ..... Chickencubes with spicy sauce / Poulet à la sauce piquante	9.75
35	<b>Kong Po Kai Thing</b> ..... Chickencubes with Kong Po sauce / Poulet à la sauce Kong Po	10.25
36	<b>Ling Mong Kai</b> ..... Chickencubes with lemonsauce / Poulet à la sauce Citron	12.25
37	<b>Hak Tjieuw Kai</b> ..... Chickencubes with black-pepersauce / Poulet à la sauce poivre noir	10.50
38	<b>Thai Sik Kai</b> ..... Chicken with spicy vinaigrette from Thailand / Poulet avec vinaigrette Thailandaise.	10.50

In case of fried rice or fried noodles in stead of white rice there  
Is a supplement of 1.25 euro Per person.



Thouw Pun / Entrees / Entrees

		Euro
16	<b>Tja Sweh Kauw</b> ..... Fried shrimps patties / Crevettes fritti	6.75
17	<b>Suun Yong Thien Kai</b> ..... Froglegs with garlics / Cuisses de grenouilles friée a l'ail	6.75
18	<b>Suun Yong Ha</b> ..... Shrimps with garlics / Scampi's frie a l'ail	8.75

Special entrees / Entrees Speciale

19	<b>Tjing Thai Chi ( 2 pieces )</b> ..... Steamed St.-James shells/ Coquilles St-Jacques a la vapeur	8.50
20	<b>Tjing Sang Ho ( 4 pieces )</b> ..... Steamed Oysters ( 4 pieces ) / Hultres a la vapeur	7.25

Mien Tjaan / Special Noodles dishes / Plats  
Specials au Nouilles

21	<b>Kai Mei Fan</b> ..... Vermicelli with chicken and vegetables / Vermicelli avec poulet et legume	10.00
22	<b>Sing Tjauw Mei</b> ..... Mihoen Singapore / Mihoen Singapore	13.50
23	<b>Ha Mei Fan</b> ..... Vermicelli with shrimps / Vermicelli aux Crevettes	13.75
24	<b>Tjieuw Mei Fan</b> ..... Mihoen Maison / vermicelli Maison	13.50
25	<b>Thong Mei Fan</b> ..... Mihcen soup / Mihoen avec potage	13.00

Thong / Soups / Potages

	Euro
01 <b>Kai Thong</b> .....	2.75
Chicken soup / Potage au poulet	
02 <b>Keh Thong</b> .....	2.75
Tomato soup / Potage aux tomates	
03 <b>Juu Chi Thong</b> .....	3.00
Sharkfin soup / Potage d'ailerons de Requin	
04 <b>Wan Tan Thong</b> .....	3.50
Ravioli soup / Potage aux raviolis	
05 <b>Sweh Kauw Thong</b> .....	3.75
Swch Kauw soup / Potage Swch Kauw	
06 <b>Tong Yam Thong</b> .....	5.50
Spicy Thai soup / Potage piquant Thaise	
07 <b>Jee Chi Tan Kai Thong</b> .....	7.50
Soup of cocomilk chicken / Potage au Coco's avec poulet	
Clear soup served with fresh coco's and chicken.	
Preparation time approximately 5 hours / order minimum 1 day on advance.	

Thouw Pun / Entrees / Entrées

08 <b>Mixed Dim Sum</b> .....	7.50
Mixed chinese appetizer / variete de entrées	
09 <b>Chun Kuun</b> ( 2 pc. ) .....	2.75
Mini spring-rolls 2 pc. / 2 pc. minni croquette avec viande	
10 <b>Sien Tjok Kuun</b> .....	2.75
Chinese spring-rolls / Croquettes Chinoise	
11 <b>Sieuw Mai</b> .....	3.50
Steamed meat patty / Pain de viandes a la vapeur	
12 <b>Ha Kauw</b> .....	4.75
Steamed shrimps patty / Pain de crevettes a la vapeur	
13 <b>Sieuw Long Pauw</b> .....	4.50
Steamed Chinese bread with meat / Pains de viande a la vapeur	
14 <b>Sieuw Pai Kwat</b> .....	5.75
Grilled ribs of porc / Cotes de Porc grillees	
15 <b>Haai Kim</b> .....	4.75
Fried crablegs / Pinces de crabe farcie	

Ti Pan Tjaan / Iron plate dishes / Plaque de Fer

		Euro
79	Ti Pan Lat Tjap Ngau ..... Iron plate beef with spicy sauce / Ti Pan viande de boeuf au sauce piquante	15.75
80	Ti Pan Ho Yauw Ngau ..... Iron plate beef with oyster sauce / Ti Pan viande de boeuf la sauce d 'Huitres	15.75
81	Ti Pan Hak Tjieuw Ngau ..... Iron plate beef with black-pepper sauce Ti Pan viande de boeuf a la sauce poivre noir	15.75
82	Ti Pan Lat Tjap Ha ..... Iron plate prawns with spicy sauce / Ti Pan Scampi's avec sauce piquante	19.75
83	Ti Pan Ka Lie Ha ..... Iron plate prawns with curry-sauce / Ti Pan Scampi's avec sauce curry	19.75
84	Ti Pan Ab ..... Iron plate Peking duck / Ti Pan Canard Pekin	18.50
85	Ti Pan Lat Tjap Yauw Yeu ..... Iron plate ink-fish with spicy sauce /Ti Pan Calamares avec sauce piquante	16.50
86	Ti Pan Hak Tjieuw Yauw Yeu ..... Iron plate ink-fish with black-pepper sauce Ti Pan Calamares a la sauce poivre noir	16.50
99	Ti Pan Suun Yong Thien Kai..... Iron plate frog-legs with garlic. / Ti Pan Cuisses de grenouilles a l'ail	15.25

In case of fried rice or fried noodles in stead of white rice there  
Is a supplement of 1.25 euro Per person.



### Set Lunch

( Monday till Saturday )

( From 11.30 tot 14.30 hour )

( We don't served Lunch on Sunday and Public Holiday )

**Soup Choice** : Chicken or Tomato soup

**Starter** : Little Spring-rolls

**Main Dish Choice** : **A)** Chicken with Black pepper sauce  
**B)** Chicken with vegetables  
**C)** Froglegs with Garlics  
**D)** Roasted Porcmeat with spicye sauce  
**E)** Lemon Chicken

**Dessert** : Koffie of Thee

**Price p.p.** : **euro. 10,50**

### Rice table Thailand

#### Table du riz Thaïlandaise

From 2 pers. / A partir de 2 pers.

Spicy sour soup / Potage Tom Yam

\*\*\*\*\*

Kwartel on Thai style / Caille à la Thaïlandaise

\*\*\*\*\*

Prawns with green Curry / Scampi's à la Curry verte

Chicken with thais vinaigrette / Poulet avec vinaigrette Thaïlandaise.

Beef with spicy sauce / Boeuf à la sauce piquante

\*\*\*\*\*

Dessert / Dessert

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Coffee or The / Café ou thé

From 4 pers. Extra. Duck with Red Curry

A partir 4 pers. Canard à la sauce curry rouge

From 6 pers. Ray with Tom Yam sauce

A partir 6 pers Extra Raie à la sauce Tom Yam

Price / Prix p.p. € 29.75